

Ice Cream Tempting With Waffles

Guests will praise crisp waffles topped with vanilla ice cream and butterscotch sauce. 1951 is the centennial year of the ice cream industry in America. Just one hundred years ago, in Baltimore, Maryland, the first commercial ice cream plant was established—and, from the South, have come some of our most delectable ways of serving this favorite dairy food.

One of these suggestions from the South is waffles with vanilla ice cream. Delicious—yet providing valuable protein and calcium, so important in the diet—ice cream waffles are a perfect dessert for bridge luncheons or evenings when your husband entertains his friends.

Serve the waffles crisp and warm with plenty of vanilla ice cream and topped with hot butterscotch sauce. Try them during June—Ice Cream Festival Month!

Ice Cream Pecan Waffles with Butterscotch Sauce (Serves 6)

1½ quarts vanilla ice cream (bulk)

Pecan Waffles

1 cup flour
½ teaspoon salt
1½ teaspoon double acting baking powder
½ cup milk
2 eggs, separated
2 tablespoons butter, melted
½ cup chopped pecan meats
Sift dry ingredients together. Combine egg yolks and milk and add to dry mixture, beating until smooth. Add melted butter. Lightly fold in egg whites, beaten stiff but not dry. Nuts may be added to batter or sprinkled over each waffle before baking.

To serve: Cut each waffle into four sections, allowing two sections per person. Make a sandwich by putting two scoops of vanilla ice cream on one section of waffle and covering with second section. Top with large scoop of ice cream and pour butterscotch over all. Garnish with pecan half.

Butterscotch Sauce (Makes 1½ cups)

½ cup brown sugar, firmly packed
½ cup corn syrup
2 tablespoons butter
½ cup light cream

Boil sugar, syrup and butter for 5 minutes, stirring until sugar is dissolved. Add cream and bring to brisk boil. (Sauce thickens as it stands and may be served either hot or cold.)

Jellied Chicken and Mushroom Bouillon

Did you know that—a cold soup and especially a jellied soup, is a nice first course to precede a hot main dish? Such as this one—

Jellied Chicken and Mushroom Bouillon

Drain mushrooms from 1 4-ounce can mushrooms. (Fresh mushrooms, sauteed first in a little butter or margarine, in the same measure, may be used.) Save liquor; chop mushrooms finely. Heat in saucepan: 2 tablespoons butter.

Add chopped mushrooms and: 1 medium onion, finely chopped. Cover and cook over low heat about 5 minutes.

Add:

3 cups rich chicken stock plus liquor from mushrooms
1 teaspoon salt
¼ teaspoon white pepper
3 drops Tabasco sauce
¼ teaspoon Worcestershire sauce

Cover tightly and simmer gently 20 minutes. Soften: 1½ tablespoons unflavored gelatin in ¼ cup cold water.

Add to hot chicken stock mix-

ture and stir until dissolved. Cool; chill until firm. Break up with a fork and serve in chilled soup cups. Makes about 6 servings.

Fruit Pudding Dessert

If your family likes pudding for dessert, you'll want to try this one made of stewed rhubarb and sweet red strawberries, slightly thickened with granulated rice cereal. It is a pudding that both children and grown-ups will be enthusiastic about.

Rhubarb and Strawberry Pudding

1 cup water
½ teaspoon salt
¼ cup granulated rice cereal
¼ cup sugar
1 lb. rhubarb, 3 cups
1 cup sliced strawberries
Place water and salt in saucepan. Bring to boil. Sprinkle in rice cereal so boiling doesn't stop. Let cook over moderate heat until slightly thickened, stirring constantly, about 1 minute. Add sugar, rhubarb cut in one inch lengths, and the strawberries. Cover and bring to boil again. Let cook 4 minutes. Serve warm or cold, with top milk or thin cream.

Yield: 6 servings.

Sweetpotato Casserole

The tartness and sweetness of canned sweet potatoes, oranges and dates in this recipe is a "just right" to go with a roast for dinner.

Fruited Sweet Potato Casserole

1 large orange
1 1-lb. 7-oz. can vacuum pack sweet potatoes
1 cup chopped dates
1 tablespoon grated orange rind
2 tablespoons butter or margarine
¼ cup orange juice

Peel and cut orange into thin slices. Slice sweet potatoes and place a layer in baking dish. Add a layer of orange slices, sprinkle with dates and orange rind; dot with butter or margarine. Repeat until all ingredients are used. Pour in orange juice. Cover and bake in a moderate oven (350°F) 25 to 30 minutes. Six servings.

Rhubarb Conserve

1 small orange
½ lemon
¼ cup water
½ cup cider vinegar
5 cups sugar
¼ cup red cinnamon candies (red hot)

3 lbs rhubarb, sliced thin (10 cups sliced)

1 cup seedless raisins
1 cup coarsely chopped walnuts blanched almonds (may be omitted)

Quarter orange and lemon and slice paper-thin, discarding seeds. Add water and vinegar and cook 10 minutes. Add rest of ingredients except nuts, and boil gently, stirring frequently, until thick as desired. Add nuts, heat thoroughly. Seal in small jars. Makes about 4 pints.

To stretch sliced strawberries for a June dessert when company is coming, mix them with diced pineapple. You can keep pineapple on hand on your emergency shelf.

For a summer dessert for children at lunch or supper, serve apple sauce with a small scoop of vanilla ice cream.

Picnic days suggest...
OLYMPIA BEER
"It's the Water"

Olympia Brewing Co., Olympia, Wash., U.S.A. *B

Quick Luncheon Dish Popular for Summer

Quick luncheon dishes for summer are always popular. Here is one you'll serve time and again because such delicious food comes from such simple ingredients. You'll notice the recipe calls for only half a pound of chopped meat, which is combined with fresh green beans and rice to make a substantial meal.

Chinese Chopped Meat

2 tablespoons cooking oil
½ cup sliced onion
1 small clove garlic, minced
1 teaspoon kitchen bouquet
½ lb. chopped beef
½ teaspoon salt
¼ teaspoon pepper
2 cups water
1 beef bouillon cube
½ lb. green beans
3 oz. can chopped broiled mushrooms
2 tablespoons cornstarch

Cooked rice

Place oil in frying pan over moderate heat. Add onion and garlic and cook about 3 minutes. Stir in kitchen bouquet. Add meat, pulled into small pieces. Cook, stirring frequently, until meat is lightly browned. Sprinkle with salt and pepper. Add water and bouillon cube. Bring to boil. Add green beans cut diagonally in 1 inch lengths. Cover and cook until beans are barely tender, about 15 minutes.

Drain mushrooms, reserving broth. Combine cornstarch with mushroom broth and stir into meat and bean mixture. Cook, stirring constantly, until sauce thickens. Add drained mushrooms and heat all thoroughly. If desired add a tablespoon of sherry wine for more sophisticated flavor. Serve immediately over the hot cooked rice.

Yield: 4 servings.

Grate a small carrot and mix it with two eggs that have been chopped; moisten with mayonnaise, fold in a little sweet pickle relish, and season with salt and pepper. Use as a sandwich filling.

Woman's Club Seats Officers

Hubbard—The annual picnic and final meeting of the Hubbard Woman's club was held Wednesday at the home of Mrs. Richard Pence.

Mrs. Julius Stauffer installed the new officers, Mrs. Wayne Bridge as president; Mrs. Hannah Hunt, vice president, by proxy; Mrs. Lela Hugill, secretary, by proxy; and Mrs. C. R. Sult, treasurer.

Officers were presented to Mrs. Stauffer by Mrs. Lester Keller, outgoing president.

A no-host dinner at noon was followed by the business meeting. Roll call was answered with "Days the Flag Should be Displayed."

Mrs. Keller reported on the high school trophy, which went to Thelma Loop. Mrs. Floyd Dominick reported on the grade school trophy which went to Geraldine Zehner. Pamphlets on atomic bombing were received by Mrs. Keller. The auditing report was made by Mrs. L. M. Scholl.

Mrs. Edward Schoor was in charge of the program and gave a paper on "Evolution of the Flag."

Mrs. Bridge asked for volunteers to attend the Third district convention in September at Dallas. She appointed the following committees: Program, Mrs. A. L. Murphy, Mrs. Hannah Hunt and Mrs. Sadie Rich; civic, Mrs. A. F. deLespinasse; religious education, Mrs. Elvan Pitney; fine arts, Mrs. Elmer Stauffer; music, Mrs. Ted Hastings; health, Mrs. Dominick; publicity, Mrs. Murphy; flowers, Mrs. Schoor and Mrs. Elmer Stauffer; home extension, Mrs. E. T. Rose; advisor, Mrs. Keller and custodian, Mrs. L. M. Scholl.

Co-hostess for the day was Mrs. Elsie Epperly.



Iranian Flag Raised—Members of the Iranian commission for the nationalization of oil fields stand at entrance to building as the Iranian flag is hoisted over general management offices of Anglo-Iranian Oil company near Abadan. Sign placed by commission over entrance reads: "Office of the provisional board of directors come to nationalize oil." Flag raising was part of Iran's determination to nationalize her rich oil fields. Iranians have given British until June 19 to answer a demand that they start paying to Iran profits made in Iranian oil. (AP Wirephoto)

Unionvale

Mr. and Mrs. Robert Magee and sons of Corvallis accompanied by his parents, Mr. and Mrs. Louis Magee of Unionvale were Sunday dinner guests of Mr. and Mrs. Guy Remme at Dayton where a birthday dinner was served honoring Mrs. Willard Fisher of Eugene. Mr. Fisher also was a guest.

Fisher are daughters of Mr. and Mrs. Remme.

Mr. and Mrs. Louis Magee of Unionvale accompanied by Mr. and Mrs. Robert Magee and sons of Corvallis left Monday for two days razor clam digging at Seaside.

Good attendance marked the Father's Day services at the Unionvale Evangelical United Brethren church, June 17.

Mr. and Mrs. Carl Wood and

son, Monte, of Fairview, motor-ed to Corvallis Sunday to visit their son, Wallace, eighth grader who is attending two weeks summer school. He is majoring in dairy 4-H club work. Jerry Unruh is also attending summer school.

About 40 relatives and close friends attended the "at home" observance of their 25th wedding anniversary when Mr. and Mrs. Ersel Gubser entertained Sunday, June 10.

Mrs. Edwin Clow of Unionvale accompanied by Mrs. Floyd Mock of Lafayette, Mrs. Clark Foster, Mrs. Earl Coburn of Dayton attended Grand Chapter of Eastern Star at Portland Tuesday.

Janet and Charles Clow were guests of their grandmother, Mrs. Mary Hendrickson, at Salem from Monday to Thursday. Father's Day afternoon callers of Mr. and Mrs. Edwin Clow were Mr. and Mrs. Clement Hendrickson, Mr. and Mrs. Temple Hendrickson and family of Salem.

Mr. and Mrs. Lloyd Zentner and son, John, Mr. and Mrs. Leonard Clevenger, spent Father's Day week-end at Glenden, Mr. and Mrs. William Michael joined them Sunday.

Mr. and Mrs. Howard Baker spent Saturday night and Father's Day at the home of their brother and sister-in-law, Mr. and Mrs. Albert Clow at Waldport. Mr. Baker was also celebrating his birthday. Boating on Silteos lake was enjoyed. Fishing with success catching

nice perch also was a pastime. Many from this area attended the Lorenzen-Braun wedding at the Dayton Pioneer church Saturday morning.

Mr. and Mrs. Clark Noble, Mrs. Ari Launer and daughter, Joan, visited their mother, Mrs. A. C. Stoutenburg at Portland Father's Day.

Mr. and Mrs. Ersel Gubser entertained with a family dinner honoring their grandson, Danny, for his third birthday, Sunday. Attending were: his parents, Mr. and Mrs. Donald Bubser, and sister, Renee, Mr. and Mrs. D. Lynn Gubser, Mrs. J. R. Bell and Donald Bell, Mr. and Mrs. A. C. Dickover, Marvin Lorenzen, the hosts, Mr. and Mrs. Ersel Gubser and Miss Anona Gubser. A picnic dinner was served.

Mr. and Mrs. Charles Baker are parents of a daughter born at General hospital, McMinnville, Thursday, June 14. This is their fourth child, one son and three girls. Mrs. Baker and infant, have been dismissed from the hospital and doing well at their home here.

Good ANY OL' TIME

Creemelles

MORE TENDER • MORE DELICIOUS MACARONI

\$AVING AT THE CENTER STORES

Hours: 9 a.m. to 10 p.m. Daily, including Sunday

Store No. 1 3390 Portland Rd.
Store No. 2 525 Edgewater

2 Big Open Air Fruits and Vegetables Departments

SALEM'S LARGEST AND FINEST

Sweet, Ripe, Thick Meated
CANTALOUPEs 2 For 29c

Nice Size Slicing
CUCUMBERs Each 5c

Strictly Fresh and Fancy
RADISHES or GREEN ONIONS 2 Bchs. 9c

Red Ripe Klondyke No. 1
WATERMELONs Pound 6½c

All Melons Guaranteed!

U. S. Commercial
NEW SPUDs 25 lbs. 99c

(Special Prices Effective Thursday, Friday & Saturday!)

looks good! Tastes good! IS good!

OUR TOP QUALITY GRADE A
MEAT

FARM FRESH
TURKEYs lb. 39c

SUGAR CURED
SLAB BACON LB. 43c

FULL FLAVORED
CHEDDAR CHEESE LB. 55c

FRESH DRESSED
HENS LB. 45c

FRESH PAN READY
FRYERS EACH 139

CHECK the EXTRA SAVINGS

FOOD VALUES

GROCERIES & STAPLES

WEST-PEC ALBERTA FREESTONE
PEACHES

In Heavy Syrup

No. 1 Talls 19c
3 for 55c

SWIFT'S
CORN BEEF

12-ounce Tins 39c

46-OUNCE
GRAPEFRUIT JUICE 23c
5 for 99c

DELBROOK
MARGARINE

1-lb. 27c
2 for 49c

Bring Us Your Coupons

FAB . . . 25c Buy One - Get One Free
Vel . . . 25c 2pkgs. with coupon . . . 35c

CAMAY

Regular . . . 3 for 25c
Bath . . . 2 for 25c

FANCY—SEASIDE
LIMA BEANS

2-lb. Pkg. 39c

SUNSHINE
HI-HO CRACKERS

1-lb. Pkg. 29c

CLOROX gives you extra-gentle bleaching...and then some!

It's a 4 in 1 product!

- AN extra-gentle BLEACH**
Besides making white and color-fast cottons and linens snowy-white and color-bright, Clorox conserves them, too! For Clorox is extra gentle...free from caustic and other harsh substances...made by a patented formula used only by Clorox!
- A dependable STAIN REMOVER**
Clorox makes numerous stains disappear as if by magic from white and color-fast cottons and linens...from kitchen and bathroom surfaces, too. Just check the Clorox label.
- AN effective DEODORIZER**
When you launder or clean with Clorox you also benefit by its deodorizing action. That's why Clorox-clean linens or household surfaces not only look clean, they smell fresh!
- In addition CLOROX is one of the world's great DISINFECTANTS**
Drainboards, sinks, wash basins, tubs, showers, toilet bowls...soiled linens, too...may harbor dangerous germs that ordinary cleaning doesn't kill. For added health protection, make these germ centers sanitary with Clorox...the most efficient germ-killer of its kind! See directions on the Clorox label.

You get all 4 in 1 with **CLOROX** America's Favorite

CLOROX BLEACHES REMOVES STAINS DEODORIZES and Disinfects

CLOROX-CLEAN means ADDED HEALTH PROTECTION!

FREE! BICYCLES

You just cannot lose: We will give a good 1/2g Sundae to every entrant who turns in at least 20 spoons.

"How to Win Your Bicycle"

The boy and girl turning in the most Dairy Queen Spoons on or before 8:30 P.M., July 23rd, 1951, shall be adjudged the winner.

Get entry blank and information at

DAIRY QUEEN STORES
1412 North Capital — 2795 South Commercial
Salem, Oregon