

Pears Are Popular for Many Salads and Desserts



As sophisticated as a French model is this pear and blue cheese salad. It's easy to prepare but elegant—a salad your family or guests will enjoy as often as it is served. Crumbled blue cheese is mixed with cream cheese and chopped watercress to give a piquancy that blends perfectly with the cool delicate flavor of canned Bartlett pear halves.

Pacific coast canned Bartlett pears are the best known and most popular of pear varieties. There should be room on the cupboard shelf and in the refrigerator for a generous supply of canned Bartlett pears. Busy homemakers will find they're a boon to menu planning and may be used for salads and desserts as well as for a refreshing meat accompaniment.

Pear Sophisticate

12 canned Bartlett pear halves
3 tablespoons crumbled blue cheese
1 3-oz. package cream cheese
½ cup chopped watercress or 1 tablespoon chopped chives
¼ cup mayonnaise
1 tablespoon lemon juice
Blend cream cheese with blue cheese. Add watercress, mayonnaise and lemon juice and mix well. Chill. Place two pear halves, cut side up on each salad plate. Fill centers with cheese mixture and serve with French dressing. Serves 6.
For a fresh as spring-time salad try this Pear Blossom Salad. Each creamy pear half is underlined with pink, rhubarb flavored gelatin. It's a compliment catching salad to serve with a dessert or for party refreshment.

Pear Blossom Salad
8 canned Bartlett pear halves, drained

1 cup boiling hot, sweetened thick rhubarb sauce (about 2½ cups raw)
1 package strawberry flavored gelatin
1 cup cold pear syrup
½ cup sliced green celery
½ cup chopped nut meats
1 tablespoon lemon juice
Salad greens
Wash and slice rhubarb. Bring slowly to boil without adding sugar. Add ½ cup sugar and simmer gently until rhubarb is tender. Pour 1 cup of the boiling hot, thick rhubarb sauce over gelatin and stir until dissolved. Add pear syrup and lemon juice and chill until partially set. When mixture begins to thicken add celery and chopped nuts. Then chill until firm. When ready to serve, cut gelatin into squares and place pear half on top of each square. Serve with your favorite fruit salad dressing. Serves 8.

Bacon and Brussel Sprouts Combined

Brussel sprouts season will soon be ending so enjoy them now. Good sprouts are hard, compact and an attractive green color. Raw sprouts are rich in Vitamin C and B1 but care must be taken in cooking them to avoid loss of these elements.

Bacon Brussels Sprouts

1 quart Brussels sprouts
3 slices bacon
3 slices white bread
3 tablespoons butter or margarine
½ teaspoon nutmeg
Trim brussels sprouts early in the day and soak in cold salted water. When ready to cook, drain and drop in boiling salted water and cook, uncovered, until just tender. Meanwhile, remove crusts from bread. Cut into small cubes.

Honey Good For Many Menu Dishes

Honey for Breakfast Week, celebrated April 8 to 12, is a week set aside so that you can enhance your breakfasts with this food. Possessing many of the elements of good nutrition, honey is a food, not just a sweet.

Honey is an appetizing and economical food, one that appeals to all ages and all income groups.

Try it on the cereal in the morning.

Mix it with an equal amount of butter and surprise your family at breakfast with Honey Butter as a new spread for toast or biscuits.

Use it as the cooking staple that it is in muffins.

Give the family extra satisfaction by adding a tablespoon of honey to each glass of milk.

Once you start using honey you will find innumerable uses for it.

Glazed Nut Rolls

Made in a jiffy and fresh for breakfast. Prepare biscuit dough from a prepared mix. Roll into oblong piece ¼ inch thick, brush with melted butter, spread with honey, sprinkle with nuts. Roll as for jelly roll and cut in 1 inch slices. Put ¼ teaspoon butter, 1 teaspoon honey, and a few nuts in each muffin tin. Place rolls on top and press down well. Bake in a hot oven (400 degrees F.) for 15 to 20 minutes. Let rolls stand in pans a few minutes before turning them out.

For Wedding Reception

Traditional sandwiches for a wedding reception are chicken and almonds. For the filling combine finely chopped roasted almonds with minced chicken, and mayonnaise spiked with lemon juice. Make small closed finger sandwiches and dip the edges first in mayonnaise and then in finely chopped parsley.

Want to roll out pastry fast? Use a floured pastry cloth and ribbed stocking cover on your rolling pin. Flatten your ball of pastry slightly, then roll in all directions to keep pastry round.

Cut bacon into 1-inch pieces. Fry until crisp. Add bread and fry until delicately browned. Melt butter and stir in nutmeg. Drain sprouts and add to melted butter. Pour into serving dish and sprinkle with bacon and bread cubes. Serve immediately.

Three Ways to Prepare Thrifty Lamb Cuts Given

You'll be serving lamb often these days, for it is plentiful and reasonable, too. Here are three ways to prepare the thrifty cuts, all teamed flavorfully with wine.

Baked Breast of Lamb

Serves 3 or 4
3 pounds breast of lamb, cut in 6 or 8 pieces
Salt and pepper
¼ cup tart jelly
¼ cup boiling water
¼ cup burgundy or other red table wine
2 tablespoons chopped parsley
Place meat, fat side down, in a shallow baking pan; sprinkle with salt and pepper; bake, uncovered, in a moderately hot oven (375 F.) for 1½ hours. Remove meat and pour off all fat from pan; replace meat in pan fat side up. Dissolve jelly in boiling water; add wine and parsley; pour over meat. Bake 15 or 20 minutes longer, basting 2 or 3 times with sauce in pan. Arrange meat on a serving platter and serve the sauce separately.

Lamb Ragout

(Serves 5 or 6)
2 pounds lamb stew meat, cubed
½ cup flour
3 tablespoons bacon drippings
3 cups sauterne or other white table wine
2 cups boiling water
1 onion, thinly sliced
Several sprigs of parsley
Dash of thyme
1 bay leaf
salt and pepper to taste
6 medium-sized carrots, cut in strips
1 cup sliced celery
1 cup cooked peas
Shake meat and flour together in a paper bag. Heat bacon drippings in a heavy skillet or Dutch oven; add meat and any flour remaining in bag; saute, stirring frequently, until meat is nicely browned.

Add wine and water; cook stirring constantly, until gravy is thickened and smooth; add onion, parsley, thyme, bay leaf, salt and pepper. Cover tightly and simmer, stirring occasionally, for 1½ to 2 hours, or until meat is almost tender. Add carrots and celery; continue cooking for ¼ hour, until meat and vegetables are tender. Add peas just before serving.

Curried Lamb Shanks

(Serves 4)
4 tablespoons oil
4 lamb shanks
4 tablespoons flour
1½ tablespoons curry powder
1 cup water
1 cup sauterne or other white table wine
Salt, garlic salt and pepper
Heat oil in a large, heavy skillet with a tight-fitting lid; add lamb shanks and brown slowly on all sides. Remove lamb shanks from pan. Add flour and curry powder to drippings and blend well; add water and wine; cook, stirring constantly, until mixture is thickened and smooth; season to taste. Return lamb shanks to pan; add onion; cover tightly and simmer gently for 1½ hour, or until meat is tender.

Spaghetti Used in This Speedy 'Chow'

Here is a quickly cooked dish for the main course of the family dinner.

Speedy Chow Spaghetti

(Makes 6 Servings)
1 8-ounce package thin spaghetti
3 quarts boiling water
1 tablespoon salt
1 2½-ounce jar dried beef
1 3½-ounce can mushrooms
1 8-ounce can kernel corn
1 8-ounce can peas
Sauce:
½ cup margarine or butter
¼ cup flour
1 cup liquid from mushrooms, peas, corn
1 tall can evaporated milk
¼ teaspoon salt
¼ teaspoon pepper
Cook spaghetti in boiling water with 1 tablespoon salt until tender, about 10 minutes. Drain and rinse with hot water. Return to pan. Tear or cut dried beef into bits. Add to spaghetti. In small saucepan melt margarine or butter. Add flour, stirring smooth. Gradually add vegetable liquids. (There should be 1 cup. If not, add water to make 1 cup.) Stir constantly. Add undiluted evaporated milk. Cook, stirring constantly until thickened. Add mushrooms, corn and peas, reserving a few for garnishing if desired. Add salt and pepper. Taste to make sure this is enough salt. Pour sauce over spaghetti in pan. Toss all together lightly. Heat thoroughly and serve on hot platter. If preferred, the spaghetti mixture may be poured into a well-greased baking dish, sprinkled with grated or shredded cheese, and baked in a moderate oven (350 F.) This method will take about 30 minutes.

Fish Cooked in Oven Always Favorite Dish

Baked fish always brings the ahs and ohs at dinner time.

Try one of these dishes:

SEAFOOD PIE

1 pound cooked or canned white fish
5 oz. can shrimp
3 tablespoons butter
¼ cup each, finely diced onion, celery and green pepper
3 tablespoons flour
1 cup seasoned chicken broth
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon ginger
¼ teaspoon kitchen bouquet
¼ cup sour cream
1 tablespoon lemon juice
1 pkg. pastry mix
Arrange flaked fish and drained shrimp in 4 greased individual 8 oz. baking dishes. Melt butter in saucepan. Add onion, celery and green pepper and cook over moderate heat about 10 minutes. Stir in flour and add chicken broth. Add seasonings, kitchen bouquet, sour cream and lemon juice. Pour sauce over fish, lightly lifting fish with fork to allow sauce to run underneath. Make up pastry mix according to directions on package. Roll out and cut to fit tops of casseroles. Bake in hot oven, 400 degrees F. until pastry is lightly browned and fish is hot, about 30 minutes. Serves 4.

BAKED FISH ON SPINACH

2 pounds spinach
1 teaspoon minced onion
2 tablespoons flour
¼ cup milk
1 teaspoon salt
¼ teaspoon nutmeg
¼ cup mayonnaise
4 small haddock fillets, about 1½ lbs.
2 tablespoons fat
Take advantage of special buys on avocados which have become a little too soft for slicing. Mash the avocado and stir into a slightly thickened lemon gelatin base made with a package of lemon-flavored gelatin, 1½ cups hot water and 3 tablespoons lemon juice. Stir in 1 sectioned grapefruit and ¼ cup sliced celery. Chill in 8 individual molds.

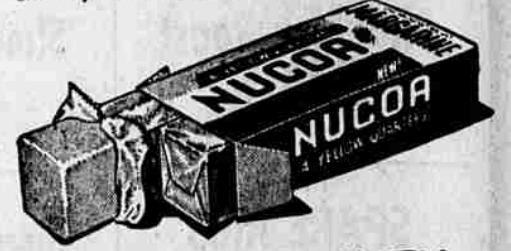
1 teaspoon kitchen bouquet
¼ teaspoon salt
1/16 teaspoon pepper
Trim coarse stems from spinach. Cook until ach if tender. Chop fine and barely tender. Melt butter in small saucepan over moderate heat. Add onion and cook 1 minute. Add onion and cook 1 minute. Stir in flour. Add milk and seasonings. Cook, stirring constantly, until sauce thickens and boils. Remove from heat and stir in mayonnaise. Combine with spinach and place in bottom of 4 greased shallow individual baking dishes. Arrange fish fillets over the spinach. Blend together the fat, kitchen bouquet, salt and pepper. Spread over fish. Bake in moderate hot oven, 375 degrees F. until fish is done, about 25 minutes. Serves 4.

Nucoa is the one to buy—

NUCOA IS ALL NUTRITION

... the first yellow margarine with food value in every single ingredient!

Everything in today's Nucoa is good for you! No benzoate preservative, no synthetic flavor! Even Nucoa's sunny color comes from Nature, from golden carotene, rich in vitamin A. Delicious, fresh-tasting Nucoa margarine is made by the makers of Best Foods® Real Mayonnaise. Next time you buy, buy NUCOAI!



FIRST IN QUALITY

ALL Nutrition! ALL Natural Flavor! Always Thrifty!

we're ROARING about our..

MARCH VALUES

We Reserve The Right To Limit

JELLO 3 for 23¢

CALIFORNIA FREESTONE PEACHES 4 for 99¢

Wesson Oil Quart 65¢

BORDEN'S Mayonnaise Quart 55¢

FOUNTAIN BRAND PEAS 2 No. 303 cans 25¢

CORN 2 No. 303 cans 33¢

ASPARAGUS No. 2 can 33¢

WHITE HOUSE COFFEE LB. 79¢

ALL PURE MILK 6 cans 79¢

NALLEY'S LUMBERJACK SYRUP 5-lb. can 79¢

KITCHEN QUEEN FLOUR 10 lbs. 79¢

LIBBY'S Corned Beef 12-oz. can 49¢

TUNA BITS OF SEA 3 cans 79¢

QUALITY PRODUCE NEW POTATOES 10 lb. 69¢

Oranges Jumbo Size doz. 59¢

50 Lbs. No. 2 POTATOES 99¢

CABBAGE lb. 9¢

HOLIDAY Margarine 5 lbs. 99¢

BLUE PLATE SHRIMP can 25¢

SUNSHINE CRACKERS 2-lb. pkg. 45¢

NALLEY'S Rice Dinner can 19¢

TENDER MEATS Bacon Squares (Crescendo) lb. 19¢

Picnics (Armour's) lb. 43¢

Franks (Large, Jolly) lb. 29¢

Rib Steak lb. 49¢

Beef Roast lb. 39¢

WEST SALEM STORE NO. 2 ONLY

SAVING CENTER

WE'RE ALL A-BLOOM WITH Bargains!

Vegetables & Fruits
Stocks of Crisp, Fresh Vegetables

NEW POTATOES 5 lbs. 39¢

SOLID HEAD LETTUCE, lb. 13¢

GREEN ONIONS Bunch 5¢

JUICY LEMONS Dozen 33¢

Gr. Broccoli - White Cauliflower
Solid Cabbage - Artichokes
Carrots - Turnips - Beets
Endive - Romaine - Peppers
Cucumbers - Radishes - Tomatoes
Zucchini - Parsley
Mustard Greens

BAKERY
HOT CROSS BUNS Dozen 50¢

MODEL COOKIES Dozen (Sugar, Oatmeal, Choc. Chips Peanut Butter) 25¢

MODEL PIES Each (Apple-Cherry-Boysen-Pumpkin) 50¢

ZEE PAPER PRODUCTS
Facial Tissue, 200's . 2 for 29¢
Facial Tissue, 400's . 2 for 49¢
White or Colored Napkins, 50's . 2 pkg. 25¢
Towels, 150's . 2 pkg. 35¢
Dinner Napkins, 40's . 2 for 25¢
Toilet Tissue, pack of 4 . 35¢ (White-Green-Orchid)

LINDSAY RIPE OLIVES
Regular Size Cans
Select Ripe Olives . 23¢
Large Ripe Olives . 27¢
Mammoth Ripe Olives . 35¢
Colossal Ripe Olives . 37¢
Mammoth Pitted Olives . 33¢
Large Green Ripe Olives . 29¢
Large Green Ripe Pitted . 33¢
Chopped Olives, 4-oz. 3 cans 29¢

Good Grocery Buys

HUNT'S TOMATO JUICE 46 oz. 4 for 99¢

HOLIDAY MARGARINE 4 lbs. 85¢

KRAFT DINNERS 2 pkgs. 25¢

NESTLES MILK 2 cans 29¢

PERSIAN PITTED DATES lb. 25¢

HERSHEY CHOCOLATE Giant bars 45¢

CLOROX Gallon 49¢
½ Gallon 29¢
Quart 17¢

SKIPPY PEANUT BUTTER 14 oz. 43¢
7 oz. 25¢

SWIFT'S CANNED STEAKS 12 oz. 59¢

SWIFT'S BONED TURKEY 2 cans 89¢

SWIFT'S BONED CHICKEN 2 cans 89¢

KRISPY CRACKERS 1 lb. 25¢

HI-HO CRACKERS 1 lb. 29¢

SHARP CHEESE (Wisconsin) 13 oz. 69¢

WRIGHT'S SILVER POLISH 8-oz. jar 22¢
16-oz. jar 39¢

IOWA SORGHUM 24 oz. 63¢
5-lb. Fall \$1.39

JELLO All Flavors 4 pkgs. 35¢

GERBER'S BABY FOODS 4 cans 35¢

SIMONIZE FLOOR WAX Quart (75c Pkg. of Flower Seeds on Each Can) 98¢

Special for This Weekend

Leg of Lamb
Any Size to Choose From 79¢ lb.

Grade "A" Choice **BEEF ROAST**
Guaranteed Tender 65¢ lb.

OVEN READY **Roasting Hens** 55¢ lb.

MEAT ONE INCH THICK **COUNTRY STYLE SPARERIBS**
Great for Barbecuing 59¢ lb.

PURE PORK **Link Sausage**
Seasoned Just Right! 65¢ lb.

Model Food Market
275 N. High (Next to City Hall) Phone 3-4111
30-Day Accounts—The Store of Friendly Service
No Charge for Delivery