

### Sunshine Drink for Easter Time



There's a promise of spring in the air, the long-awaited Easter season has arrived and all nature is showing signs of new life. It's a wonderful time for giving little parties, bright spring flowers and Easter bunnies making gay table decorations.

Many times at such gatherings a cake and a flavorful beverage are sufficient to serve. You can depend on serving delicious drinks if you use fruit juices, fresh, frozen or bottled, and ginger ale in combination. Quick - frozen

concentrated fruit juices and ginger ale are excellent together and speedily made drinks may be offered at any time if these simple ingredients are on hand.

You might like to try this drink for your Easter party.

**Sunshine Cooler**

1 6-oz. can quick-frozen lemonade concentrate  
1 No. 2 can unsweetened pineapple juice

Combine lemonade concentrate and pineapple juice. Stir or shake until well blended. Divide among 6 tall glasses. Add ice cubes. Fill glasses with iced cold ginger ale. Stir gently to mix.

### Don't Neglect Slipping FALSE TEETH

Do false teeth drop, slip or wobble when you talk, eat, laugh or sneeze? Don't be annoyed and embarrassed by such handicaps. PASTETTE, an alkaline (non-acid) powder to sprinkle on your plates, keeps false teeth more firmly set. Gives confident feeling of security and added comfort. No gummy, sticky, sticky taste or feeling. Get PASTETTE today at any drug store.

When you are buying a new shade for a table lamp, it's wise to buy one with a white lining. Lighting experts say that the bottom diameter of the shade should be about two-thirds the over-all height of the lamp.

for "Quick-trigger" Energy

**HOPALONG CASSIDY'S FAVORITE TUNA!**

**WHITE STAR TUNA**

TUNE IN HOPALONG CASSIDY, KPTV Monday, 5:30 to 6:30, Portland, Channel 27

### Canned Foods Good For Thrifty Meals

For thrifty meal planning, you can't beat canned foods because they provide such fine quality for so little money. Now is the time to stock up on all canned foods. Corn is one of the very best buys because last year was a big corn crop year. The addition of canned inexpensive Vienna sausages makes this a satisfying main dish.

**Mexican Corn Pudding**

1 No. 303 can golden sweet corn, cream style  
3 eggs, slightly beaten  
1/2 cup fine cracker crumbs  
1 teaspoon grated onion  
2 tablespoons chopped green pepper  
2 tablespoons chopped pimiento  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon dry mustard  
2 cans Vienna sausages

Combine corn, eggs, cracker crumbs, onion, green pepper, pimiento and seasonings. Slice contents of one can Vienna sausages and add. Pour into a well-greased 1-quart casserole. Bake in moderate oven, 350 degrees, about 1 hour. Arrange remaining Vienna sausages over casserole top for the last 15 minutes of baking. Six servings.

### Grand Island

Grand Island—Mr. and Mrs. Stanley Sargeant of College Place, Wash., were Friday and Saturday guests of his mother, Mrs. George Sargeant, 90, and his brother and sister-in-law, Mr. and Mrs. Charles Sargeant.

Misses Lola Mae Palmer and Leona Morris left by bus early Wednesday morning to visit relatives at Santa Rosa, Calif.

A letter received by Mr. and Mrs. Worth Wiley from their son, Lt. Donald Wiley and wife, Monday, stated that he is now making solo flights. He is stationed at Moultrie, Ga.

The Yamhill County Jersey Cattle club held an all day meeting at the home of Mr. and Mrs. Frank Finnicum Friday.

Mr. and Mrs. E. W. Burnett of Salem showed pictures. Mrs. Frank Finnicum and daughter, Lavonna Finnicum attended Pacific university. Forest Grove, Mothers Day Saturday as guest of her daughter, Delores, who came home and remained over night.

Grand Island—Mr. and Mrs. Arnold Braat and daughter Lynell, of Wheatland; Mr. and Mrs. Frank Lee and family, Days Creek; Mr. and Mrs. Frank Finnicum and family, of Webfoot, and Mrs. M. Braat of Unionvale, were Sunday dinner guests of Mr. and Mrs. Dale L. Fowler.

### Ready-to-Eat Cereals Give Lenten Dishes Lift

Many people complain that meatless meals lack sparkle. They say they're dull, flat-tasting and generally uninteresting. But you can dress up egg dishes, fish, vegetables and macaroni with a product found on your pantry shelf—ready to eat cereals. They add flavor and texture to meatless meals but, in addition, cereals are a high protein food and so add valuable nutrients as well. Here are a few, choice recipes to prove the point.

**Lobster Chops**

2 tablespoons butter or margarine  
3 tablespoons flour  
1 cup light cream, heated  
1/2 teaspoon pepper  
1/2 teaspoon salt  
1 1/2 cups (1 7-oz. can) lobster meat, shredded  
3 egg yolks, slightly beaten  
3 cups, corn flakes  
1 egg, well beaten  
2 tablespoons shortening

Melt butter in frying pan; stir in flour and cook until lightly browned. Add cream, salt and pepper; cook until thickened, stirring constantly. Fold in lobster meat. Stir small amount of hot mixture into egg yolks; add to remaining hot mixture and cook over low heat about 3 minutes longer, stirring constantly. Spread 1/2 inch thick in greased shallow pan, 8x8 inches. Cool; shape into chops. Crush corn flakes into fine crumbs. Dip chops in beaten egg, then roll in corn flakes crumbs. Fry in heated shortening until lightly browned and serve immediately with lemon slices dipped in paprika. Yield: 6 chops.

**Creamed Eggs and Shrimp**

6 tablespoons butter or margarine  
6 tablespoons flour  
2 teaspoons salt  
1/2 teaspoon pepper  
2 1/2 cups milk  
1 1/2 teaspoons melted butter  
1 1/2 teaspoons grated horseradish  
4 hard cooked eggs, coarsely chopped  
2 cups broken shrimp  
1 1/2 cups corn soya  
1 tablespoon parsley

Melt butter; stir in flour and seasoning. Add milk slowly, stirring constantly. Cook over low heat, stirring frequently until thickened. Place over hot water. Add horseradish, eggs and shrimp. Serve in a casserole; top with slightly crushed heated corn soya which has been mixed with melted butter and the parsley. Yield: 6 servings.

**Vegetable Cheese Towers**

1 medium sized eggplant  
4 cups corn flakes  
1/2 cup milk  
1 teaspoon salt  
1/2 teaspoon pepper

### Salmon Cutlets Simple and Hearty

Since they may be made in advance of the meal and stored in the refrigerator until time to prepare dinner, Salmon Cutlets have much to recommend them. They are filled with energy-building ingredients.

**Salmon Cutlets**

1 pound can salmon  
2 cups thick white sauce, using liquid from can of salmon  
1 tablespoon grated onion  
1/2 teaspoon celery salt  
2 teaspoons Worcestershire sauce  
2 teaspoons lemon juice

Prepare white sauce, using 1/2 cup cooking fat, 6 tablespoons flour and 2 cups liquid from salmon plus milk; 1/2 teaspoon salt, few grains black pepper, add onion, celery salt, Worcestershire sauce and lemon juice. Mix well. Flake salmon and add to sauce. Chill well. Form into six cutlets; roll in fine dry bread crumbs; place on greased pan. Bake in hot oven 400 degrees for 20 minutes. Serve with lemon sections or parsley sauce. Serves 6.

**Tuna and Potato Casserole**

3 tablespoons butter or margarine  
3 tablespoons flour  
1/2 teaspoon salt  
2 teaspoons pepper  
2 cups milk  
1/2 cup minced onions  
3 cups thinly sliced raw potato  
1 can tuna fish (7-oz.)  
1 cup popped rice cereal  
1 teaspoon melted butter

Melt butter, stir in flour, salt and pepper. Add milk and minced onions, cook over low heat stirring constantly until thick and smooth. Arrange sliced potatoes and flaked tuna fish in alternate layers in greased casserole. Pour cream sauce over mixture. Crush rice cereal slightly, mix with melted butter. Sprinkle over top of creamed mixture. Bake in moderate oven (350° F.) for about 1 hour.

**Olive Clam Cocktails For Holiday Dinner**

We like to plan the menu for our holiday dinners so they're easy, yet elegant. For the appetizer course this "Olive Clam Cocktail" is ideal. Big pieces of ripe olives, celery and small whole clams are blended with a piquant tomato sauce. It tastes its very best served well chilled in frosty cocktail glasses.

**Olive Clam Cocktails**

1/2 cup ripe olives  
1/2 cup small whole clams with liquor  
1/2 cup coarsely cut celery  
3 tablespoons chili sauce  
2 tablespoons tomato catsup  
2 tablespoons lemon juice  
Dash Tabasco sauce

Cut olives from pits into quarters or large pieces. Combine with remaining ingredients and chill thoroughly. Serves 4.

Choose either a thick piece of beef round or a rump roast when you plan to prepare pot roast. If you want rich brown gravy, be sure to brown the meat adequately before adding any liquid.

### This Is Very Good Sandwich Filling

We've come to rely on chopped ripe olives as the backbone ingredient for many of our favorite sandwich fillings. "Best Ever Sandwich Filling" is an example of what you can do with them.

**Best Ever Sandwich Filling**

1/2 cup roasted nuts  
1/2 cup chopped ripe olives  
1/2 cup grated American cheese  
1/2 cup mayonnaise  
1/2 teaspoon salt  
Dash cayenne pepper  
Dash black pepper

Chop nuts fine, or put through food chopper using medium knife. Combine with

### Salt Creek

Salt Creek—Mr. and Mrs. Dick Bartel and Mr. and Mrs. Ike Bartel and Joyce spent the weekend in Abbots Ford, B. C., as guests of Mr. and Mrs. Henry Pauls.

Weekend guests at the Clifford Britton home were Mr. and Mrs. Lindy Bahnsen and Greg.

Mr. and Mrs. Norman Britton and Cherie of College Place, Wash. Mr. and Mrs. Don Parker and children of LaGrande, Frank Parker of Wallowa, Mrs. Tom Downing and Miss Izetta Downing of Salem.

remaining ingredients. Makes about 1 cup filling.

**FREE PACKAGE!**

Ready-to-make **7-MINUT PIE**

Under terms of this Special Offer! Good only until March 25, 1953. (Limited one package per family.)

7-MINUT Pie is so easy it's almost magic. Saves assembling ingredients... saves measuring... saves mixing. White your pie shell bakes you get the filling mix ready. In a few short minutes a delicious, creamy-smooth pie is ready for your family to enjoy!

### THE TREAT'S ON US! SO TREAT YOURSELF TO THE QUICKEST...EASIEST PIE YOU'VE EVER MADE...AND THE BEST!

Today—while offer holds—buy 7-MINUT Ready-to-Make Pie at your grocery store. Send us the top of the package showing price mark, along with a letter of fifteen words or more, telling why your family liked 7-MINUT Pie. We'll send you back the price you paid, plus postage! It's like finding money! Be sure to include your name and address. Letter must be postmarked on or before March 28, 1953. Hurry! Don't miss this wonderful opportunity. Offer limited one to a family. Use the handy coupon below.

**Choose Your Favorite**

Luscious Lemon  
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I enclose letter telling why my family loved 7-MINUT Pie... also package top showing price. Please return my money, plus postage.

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You're missing something if you haven't tried the famous

**JONES SAUSAGE LINE**

We have Link Sausage, Bulk Sausage and of course, their famous Liver Sausage! Try some today for a real treat in eating!

Country Style Meaty **SPARE RIBS** Really Good lb. **59¢**

U. S. Choice **SWISS STEAK** Boneless—Any Size lb. **85¢**

Fresh Dressed **FRYERS** Pan Ready lb. **65¢**

U. S. Choice **BEEF ROAST** lb. **65¢**

**Good Grocery Buys**

Church's Grape Juice Bottle 29c  
(Pure and Unsweetened)

Del Monte Prune Juice 32 oz. 33c

Wonder Marshmallows 25c  
(White or Assorted Colors)

Columbia Dill Pickles 39c  
(Full Quarts—Plain or Kosher)

Small White Beans Fancy 2 lbs. 33c

Fancy Large Limas 2 lbs. 39c

Dennison's Catsup 2 bot. 33c

Valley's Chili Con Carne 2 cans 55c

Melveola Cheese 2 lbs. 95c

Baker's Coconut 8 oz. 29c

Schmucker's Grape Jam 32 oz. 33c

C&H Sugar 10 lbs. \$1.05

Elsinore Cove Oysters 39c

Gillnetter's White Tuna 39c

Boned Chicken Swift's 2 cans 89c

Solid Pack Tomatoes Hunt's 2 1/2" 2 for 49c

Friskies Dog Food 6 cans 89c

Easy-Off Oven Cleaner 16 oz. 98c  
(With Brush)

Paas Egg Colors 10c

Candy Easter Eggs BAGS 29c

Pompeian Olive Oil Pints 85c  
Quarts \$1.65

**Birdseye Frozen Food** We Have the Full Line

PEAS, STRING BEANS, SPINACH 4 for 95c

Sliced Strawberries 39c

Swift's Frozen Chicken Thighs and Drumsticks, lb. \$1.00

Breasts Pound \$1.10

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**Fruit - Vegetables**

If it is in season, you will find it at The Model.

CALIF. BUNCH 2/15c  
CARROTS  
LABISH ONIONS 25c  
3 lbs.  
TOMATOES 23c  
TUBE  
NEWTOWN APPLES 29c

Eggplant - Zucchini - Asparagus  
Fresh Peas - New Potatoes  
Endive - Romaine - Hd. Lettuce  
Watercress - Parsley  
Spinach - Solid Cabbage  
Celery - Celery Hearts - Turnips  
White Cauliflower - Gr. Broccoli  
Parsnips - Rutabagas  
Hubbard Squash - Peppers  
Green Onions, Radishes - Beets  
Sweet Potatoes - Rhubarb

**Housecleaning Needs**

Parson's Ammonia 27c  
Quart  
Soll-Off 79c  
Half gallon  
Jubilee Furniture 69c  
Polish  
Pride Furniture \$1.00  
Polish  
SOS Pads 23c  
10's  
Katch Cleanser 25c  
2 cans  
Scratch Remover 23c  
6-oz. can  
Brown Beauty Brooms \$1.85  
Each  
Wring Mops 79c  
Each  
Glocoat 59c  
Applier

**TREE TEA**

M.J.B. TREE TEA  
16 BAG 19c  
48 BAG 49c  
Use the 10c Coupon toward the Purchase

**on quality foods!**

**TUNA** 4 cans 99¢

**C&H Sugar** 10 lbs. 99¢

**Quart** 89¢

**SNOWDRIFT** 3-lb. can 89¢

**KP Luncheon Meat** 12-oz. can 35¢

**Nalleys TANG** 43¢

**FISHER'S BISKIT MIX** 40-oz. Pkg. 39¢

**Nucoa** 2 lbs. 53¢

**Kitchen Queen Flour** 179¢

**CAMPBELL'S SOUPS** All Reg. 18c  
6 for 95c  
All Reg. 14c  
6 for 79c

**ALL BRANDS CANNED MILK** Case \$6.69

**LIBBY'S ROAST BEEF CHILI** 12-oz. can 53c  
16-oz. can 33c

**PORK & BEANS** 303 size 2/25c

**CORNED BEEF HASH** 16-oz. can 31c

**PUREX** 1/2 Gallon 29¢

**Pictsweet Frozen Foods**

Peas, Corn 5 pkgs. \$1.00

Spinach

Mixed Veg., Peas and Carrots

**QUALITY PRODUCE**

NEW POTATOES 10 lbs. 59¢

FRESH CARROTS 3 bun. 25¢

Calavos 2 for 19c

GRAPEFRUIT 8-lb. bag 49¢

HOT HOUSE CUCUMBERS Each 10c

**TENDER MEATS**

Cascade Sugar Cured **Slab Bacon** lb. 49¢

**Armour's Picnics Beef Roast** lb. 39¢

**Boiling Beef** lb. 19¢

LARGE **JUICY FRANKS** lb. 29¢

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