

## Preparing Meal for Stag Party

By ZOLA VINCENT  
We firmly believe that it is a wise wife who occasionally encourages the man of the house to give a party for his favorite cronies. She is doubly wise if she arranges the makings of a good hearty buffet such as pictured above . . . and then hies herself to other places for the evening, returning only after the coast is clear.

The plan of a buffet for a male meal is simple. There are just two things to remember. First, the table should be arranged for an interesting display of food conveniently placed for self service. Second, the foods should be especially tempting, varied and the kind that holds its shape while standing. Can't think of a thing better than the pictured assortment on a wooden tray for cutting and slicing directly on the tray.

### Cheese Arrangement

Use a red-coated cheese such as Chantrelle as the centerpiece. Before placing it on the tray, add a decorative touch by cutting it into pie-shaped wedges and removing a small triangle of wax coating from the center of each wedge. Next surround the cheese with a row of round buttery crackers and square wheat wafers, grouping each kind together. In the corners, place a wedge of marbled blue, Langlois or Roquefort, a wedge of aged cheddar, several wedges of creamy Camembert and thin slices of pimiento-flecked processed cheese.

Plates, paper napkins, a cheese knife or butter spreader; that about does it. Only thing the man who brings home the bacon has to do is to pour tangy beer into tall pitcher or other appropriate glasses at the psychological moment.

If there are coffee drinkers, instant coffee is obviously ideal. Mine host need only bring some water to a boil, being sure that the tea kettle is filled with fresh bubbling water from the cold water faucet. Follow directions on coffee jar. Cups and saucers, cream and sugar on a tray nearby. Nothing to do except to listen to compliments relayed by husband.



Snack Offering—Help Yourself! Whether it's a Stag Party for the man of the house or refreshments for all comers, here is an ideal snack combination to please everyone.

## 'Pick o' the Pantry Supper Menu Provides Many Tasty Dishes

The story of old Mother Hubbard who found her cupboard bare need never happen to today's homemaker if she has discovered the endless possibilities and storable qualities of packaged products. Just a little exploring among the shelves of your market will produce ingredients for a long list of dishes, too, that compare favorably with those requiring longer, more complex preparation.

This recipe for Creamed Tuna Fish with Herb Rice is

### Savory Kale Tasty Vegetable Offering

Kale has been used for food more than 4000 years. It has a certain tang liked by many. It is easy to prepare. Careful washing is necessary. Wash like spinach, leaf by leaf where sand may be lurking. Trim off stems and midribs if they are thick. Wash and trim 1 1/2 pounds of kale.

Dice 4 slices bacon and fry in deep saucenpan for one minute. Add 1 medium onion, minced and cook, stirring until it begins to brown. Add kale and 3/4 cup hot water. Sprinkle with 1/2 teaspoon salt, pepper to taste and toss until wilted. Cover and cook slowly until tender, about 15 minutes. Serve with lemon wedges or sliced hard cooked eggs.

Stuffed celery makes good nibbling food, either as a hors d'oeuvre or as a crisp dinner relish. For a simple filling, blend finely chopped walnuts with softened cream cheese. A sprinkling of minced parsley adds a bright touch of color.

## Baked Date Pudding Proves Popular Dessert

Domestic dates, product of California's bountiful fruit industry are featured on the U.S.D.A. list of April plentiful. The only commercial crop of dates in the United States is produced in California's Coachella Valley, a giant oasis in the great American desert. More than four thousand acres of date palms have produced the bumper crop that all America is now enjoying.

### Honey Is Useful Food; Many Ideas On It Presented

Yeh, Yeh! Honey Week has slipped past us but we'll try to make amends. There's a fine crop of honey. Honey, the oldest of the world's sweetenings is produced in nearly every county of the United States. No west coast monopoly here. It seems that honey bees are absolutely essential in the pollination of some 50 agricultural crops. So let's keep the bees busy and give the family a treat by using honey in ways like these:

#### Honey Uses

Besides being dandy for hot biscuits, pancakes, waffles and all other hot breads, honey is fine in cakes, cookies, steamed puddings, quick breads and confections where a moist or soft texture is desirable. Honey is good for sweetening baked or soft custards.

To use honey instead of sugar in a cake or cookie recipe, replace the sugar with honey—cup for cup—but use half the quantity of other liquid called for in the recipe. When baking, keep oven temperature moderate because mixtures made with honey brown more easily and high temperatures tend to change the flavor of honey.

### Broiled Halibut

1 1/2 lbs. halibut steak  
2 tablespoons fat  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon paprika  
2 tablespoons melted butter  
2 teaspoons lemon juice

Wipe fish with damp cloth and arrange on greased heat-proof platter. Blend together the fat, kitchen bouquet, salt, pepper and paprika. Spread half of mixture on fish. Place in pre-heated broiling compartment, about 4 inches from moderate heat, and broil about 5 minutes longer. Combine melted butter and lemon juice, adding 1/4 cup sliced stuffed olives if desired, and pour over fish just before serving. Serves 4.

Craberry sauce adds festive topping for these Ham Rolls (for 8)

4 tablespoons butter or margarine  
4 tablespoons onion finely chopped  
4 tablespoons celery  
2 cups rice cooked salt, pepper  
8 slices (1/2-inch slices) boned boiled ham  
Craberry glaze

## Ham Rolls Prove Good

Melt butter in small saucenpan. Add onion and celery. Cook until soft. Remove from heat. Add rice and seasoning. Spread on each ham slice. Roll up. Fasten with toothpick. Place in greased shallow pan. Make craberry glaze. Spoon over ham rolls. Bake 15 to 20 minutes at 350 degrees F.

Craberry Glaze: Crush contents of a 1-pound can jellied craberry sauce and 2 cup brown sugar. Spoon over Ham Rolls before baking.

## Sirloin Tip Roast One without waste

A beef cut which you may find at your meat counter occasionally is a sirloin tip roast. This is a lean, boneless beef cut which usually is a good buy because of its fine flavor and lack of waste.

If you are unsure how to cook a sirloin tip roast, make a note that it's best to braise this cut (cook it like a pot roast). Only highest quality sirloin tip (prime or top choice) may be dry roasted (cooked like a rib roast).

Steaks cut from the sirloin tip are good buys as they also are lean and boneless. Braise them as you would round steak by browning in a little hot fat, then cooking covered with a little added liquid.

## Asparagus Dish Popular One

Asparagus season is all too short to repeat this often enough to satisfy the family, once they've tried it.

Asparagus a la Polonaise  
For 6 servings, you'll need 2 1/2 pounds fresh asparagus. Wash thoroughly and trim closely in even lengths. Divide into bunches and stand, tips up, in a deep pan with a cover. Pour in boiling water to cover all but tips. Add 2 teaspoons salt, cover and cook until barely tender, 12 to 15 minutes. Drain.

Sauce a la Polonaise  
Melt 1/4 cup butter or margarine and stir until light brown. Blend in 2 tablespoons flour; add 2 chicken bouillon cubes, 2 tablespoons lemon juice and 3 teaspoons sugar, stirring constantly until smooth. Boil 2 minutes. To serve, arrange bunches of asparagus on serving plate. Lay thin strip of pimiento across each serving. Pour sauce over and sprinkle with tiny croutons that are available in packages and jars or quickly made by frying tiny bread cubes in salad oil.

## Franks With Corn Good Combination

Frankfurters, a sure bet for flavor and economy, are teamed here with whole kernel corn for a tasty 20-minute main dish.

E-Z Franks With Corn  
1 pound frankfurters  
1/2 cup bacon drippings, butter or margarine

1/2 cup chopped onion  
1/2 cup chopped green pepper  
3 cups whole kernel corn (2 12-oz. cans)  
Heat fat in a large skillet and in it lightly brown onions and green pepper. Drain corn and add. Split frankfurters lengthwise, almost but not quite through; place on top of corn. Cover and cook over low heat for 20 minutes. 4 servings.

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## A Vegetable Molded Salad

Here is a recipe where cooked vegetables are well-seasoned and served in attractive salad form.

### Garden Mix Molded Vegetables

1 envelope unflavored gelatine  
1/2 cup cold water  
1/4 cup hot water  
1/2 teaspoon salt (or pinch of salt substitute)  
1/4 teaspoon Tabasco  
1 tablespoon sugar  
1/4 cup mild vinegar  
1 tablespoon lemon juice  
1 tablespoon minced onion  
1 1/2 cups diced cooked vegetables (fresh, frozen, or canned)

Soften gelatine in cold water. Add hot water, salt, Tabasco and sugar; stir until dissolved. Stir in vinegar and lemon juice. Chill until mixture is consistency of unbeaten egg white. Stir in the onion and mixed vegetables. Pour into large or in individual molds and chill until firm. Unmold and serve on salad greens with French dressing. Yield: 6 servings.

## Cinnamon Touch

Cinnamon Pinwheels from that bit of pie dough (left from making that luscious spring rhubarb pie) are fun for your little Miss Homemaker to make. Let her roll the extra dough out very thin. Dot with butter and sprinkle liberally with a cinnamon-sugar mixture of 1 teaspoon ground cinnamon to a cup of granulated sugar. Make into a roll about 1 1/2 inches in diameter and cut off into pinwheels 1/2 inch wide. Bake in moderate oven until brown.

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# BIGGEST LITTLE MARKET IN TOWN

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<b>Aged Cheese</b> 54c lb. YEAR OLD	<b>Fryers Caponized</b> LARGER R. I. REDS <b>1 39</b> Each	<b>PORK LOIN ROAST</b> 59c lb. LOIN END
<b>RIB STEAK</b> 65c lb. TENDER	<b>Beef Roast</b> <b>45</b> Lb.	<b>Chicken Livers</b> 39c lb.
<b>Ground Beef</b> 39c lb. NONE FINER	<b>Round Steak</b> BONELESS <b>69</b> Lb.	<b>SAUSAGE</b> 39c lb. PURE PORK

## GARDEN-FRESH FRUITS AND VEGETABLES

WILL TASTE BETTER WITH MORTON'S SALT

<b>BANANAS</b> GOLDEN RIPE 2 lbs. <b>29c</b>	<b>ASPARAGUS</b> 2 lbs. <b>29c</b>	<b>New Potatoes</b> 10 lbs. <b>69c</b>	<b>RADISHES</b> Green Onions 2 bunches <b>9c</b>
<b>COFFEE</b> 89c lb. Chose & Sanborn	<b>ORANGES</b> 3 doz. <b>55c</b>	<b>CELERY</b> Bunch <b>15c</b>	<b>GREEN BEANS</b> SHORT CUT 2 cans <b>25c</b> Double Luck 303
<b>TUNA</b> 29c Light Meat Cottage Brand	<b>CORN</b> 6 cans <b>99c</b> Cottage Brand 303	<b>SALMON</b> 29c can Pacific Rose CHINOOK	<b>Tomato Soup</b> 10c can CAMPBELL'S
<b>Tomato Juice</b> 25c 46 oz. can Del Monte	<b>TANG</b> SALAD DRESSING 39c qt.	<b>MARGARINE</b> 2 lbs. <b>45c</b> SWEET SIXTEEN	Make This Your COLD BEVERAGE STOP Empties Welcome
<b>HOT MASTER BREAD</b> Every Day at 4 p.m. Except Tue. & Sat.	<b>SUGAR</b> SPRECKLE'S 10 lbs. <b>99c</b>	<b>GRAPEFRUIT SECTIONS</b> 15c can Old South, 303 Size	

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## 2 MIDGET MARKETS 2

351 State St. 1128 Center

### FEATURING GOOD MEAT

Choose any item from our fine assortment. Take it home, prepare it your own way, then listen to your family voice their approval of your "shopping ability."

Dainty Lean	Small Lean	Fresh Pic
<b>Loin Chops</b> 65¢ lb.	<b>Pork Steak</b> 47¢ lb.	<b>Pork Roast</b> 33¢ lb.

Midget Pork Cuts are noted for their freshness and quality. Trimmed to perfection.

### PORK LOIN ROAST

3-lb. Average LB. **50¢**

Sugar Cured	Lean Jowl	Dixie Sliced
<b>PICNICS</b> 39¢ lb.	<b>BACON</b> 25¢ lb.	<b>BACON</b> 35¢ lb.

### MILK-FED VEAL

At this season of the year, veal is at its best!

<b>Veal Steaks</b> 55¢ lb.	<b>Loin Cutlets</b> 69¢ lb.	<b>Fricassee</b> 49¢ lb.
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### CAPITOL FISH CENTER

In our Center St. Market. We are happy to offer Columbia River, Fresh Chinook Salmon. Strictly fresh caught. Whole or half. (about 3-4 lb. av.) lb. **45c**

A plentiful supply of YOUNG STEER BEEF. Deliciously tender, and not wastey.

<b>T-BONES</b> 75¢ lb.	<b>ROASTS</b> 45¢ lb.	<b>Swiss Steak</b> 65¢ lb.
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### MORE BUDGET STRETCHERS

<b>Corned Beef</b> Boneless lb. <b>49c</b>	<b>Polish Rings</b> lb. <b>49c</b>
<b>Pigs Feet</b> lb. <b>3c</b>	<b>Bologna Ring</b> lb. <b>45c</b>
<b>Pure Lard</b> 2 lbs. <b>25c</b>	<b>Wieners</b> Skinless lb. <b>45c</b>
<b>Sliced Side</b> lb. <b>53c</b>	<b>Minced Ham</b> Sliced lb. <b>45c</b>
<b>Pure Sausage</b> lb. <b>45c</b>	<b>Ground Beef</b> lb. <b>45c</b>

Our Center St. Market (Across From Owl Drug) Is Open Until 7 p.m. - Friday Evenings Until 9 p.m.  
**CLOSED SUNDAYS**