

Garnishes Add Bit to Meat Dishes

Gay garnishes can set off your dinner roast. A bit of color adds the finishing touch to your dinner table, the same as accessories to a basic dress.

Hot garnishes are suggested for hot meat dishes; cold garnishes for cold meat dishes. Of course, there are exceptions to this rule. Bright spiced crab-apples, spiced peaches or apricots, orange slices, fruit-filled orange cups are all fine for garnishing roasts.

Occasionally, let your dinner vegetable serve as a garnish. Glazed carrots are an ideal addition. Baked potatoes topped with butter, asparagus, frenched or cut green beans, all may be used successfully. For cold servings such as sliced pork loin, ham, or chilled lamb, salad molds make an attractive garnish.

However, let your meat determine the garnish—fruits for pork, ham or lamb; vegetables for beef and veal. Remember, never over garnish the platter. They may get in your carver's way, leading to garnishes scattered over your dinner table.

Vienna Type Sausage Good

Among the most popular of canned meats is Vienna sausage which is delicious served either hot or cold. Many people use this fine cold cutter, and many have discovered the enhanced flavor of cream sauces, soups, scrambled eggs, scalloped potatoes and vegetable casseroles when sliced Vienna sausage is added.

A Vienna sausage is a beef and pork cut and sausage spiced according to the Vienna style. The most popular can contains 8 to 10 sausages. They are also packed in a 9-ounce can, which contains 16 to 20 sausages.

There are lot of interesting ways to serve Vienna sausage. One quick and delicious way is to heat and spoon creamed peas over them. Another is to use them as a filler in the cored out part of baked apples. Still another is in Vienna Cabbage Dinner which you can prepare in only 15 minutes.

Vienna Cabbage Dinner
2 quarts shredded cabbage (1 large head)
½ cup water
2 tablespoons butter or margarine
1 teaspoon salt
2 4-ounce cans Vienna sausage
mustard sauce

Put cabbage, water, butter and salt in large skillet or saucepan with tight fitted lid. Cook over medium heat 10 minutes. Add Vienna sausages; cook 5 minutes longer. While cabbage is cooking prepare Mustard Sauce.

Mustard Sauce
2 tablespoons butter or margarine
1 tablespoon flour
2 teaspoons dry mustard
2 teaspoons sugar
½ teaspoon salt
½ cup water
½ cup vinegar
2 tablespoons mayonnaise
¾ cup chopped sweet pickle
¾ teaspoon Tabasco

Melt butter in saucepan over low heat. Remove from heat; blend in flour, dry mustard, sugar and salt. Stir in water and vinegar and return to medium heat. Cook, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; stir in mayonnaise, pickle and Tabasco. Serve hot with Vienna sausage and cabbage. Yield: 4 servings.

Olives Add Flavor

The rich flavor of ripe olives lends a special goodness and heartiness to many dishes. Add the dark ripe olive wedges to Welsh rarebits, scrambled eggs, cream soups or spaghetti sauces. It's best to stir the olives into the hot dishes a few minutes before serving, just allowing the olives to heat through.

SPICED FRUIT
Drain fruit juice from 3½ cups canned fruit cocktail into a saucepan. Add ¼ teaspoon powdered dry mustard, ½ teaspoon each of ground cloves and cinnamon and 1 tablespoon lemon juice. Boil juice slowly until reduced to ½ the amount; add fruit and heat slowly. Serve hot as a relish.

Doll up Prunes

Here's a new way of cooking prunes which gives them a very exotic flavor. Rinse one pound of prunes and soak overnight in a quart of strong tea. Add a piece of orange peel and a stick of cinnamon. Boil gently about 25 minutes, add ¼ cup granulated sugar and cook 5 minutes longer. Very tasty.

Hot Roll Mix Memo

Occasionally we suggest the use of one of the popular Hot Roll Mixes. The "yeast" which is referred to in recipes using a hot roll mix is in the package in the correct proportion for the other ingredients.



Creamed Ham, Celery and Walnuts is a leftover dish you'll want to serve again, when you see how it suits the king's taste.

Leftover Ham Proves Useful

The day before pay day is refrigerator inventory time—and a happy day for you if you can find even a smidgin of last Sunday's ham. Here is a suggestion for a one-dish meal that is king size to even the heartiest appetites; and served with your own toasted garlic loaf, sidesteps even the vaguest hint of "bullion blues."

Creamed Ham, Celery and Walnuts
2 cups sliced celery
1 cup water
Milk, as needed
½ cup butter or margarine
½ cup flour
Few grains pepper
½ teaspoon Ac'cent
1 tablespoon cut chives
2 cups diced leftover ham
½ cup coarsely broken walnut meats
Salt to taste

Cook sliced celery in water until tender. Drain; measure water; add enough milk to make 3 cups. Melt butter or margarine; blend in flour, pepper, and Ac'cent. Add milk mixture; cook over low heat until smooth and thickened. Add chives, ham, walnuts, and cooked celery. Salt to taste. Serve with hot Toasted Garlic Loaf. Makes 8 servings.

Toasted Garlic Loaf
1 small loaf unsliced bread
½ cup melted butter or margarine
1 garlic clove, mashed
½ teaspoon Ac'cent

Trim crusts from bread, keeping rounded shape at top. Cut loaf in half lengthwise, almost through. Cut in sixths crosswise, almost through. Meanwhile, combine butter or margarine, garlic, and Ac'cent. Let stand over very low heat 10 minutes. Brush outside of loaf and all cut surfaces with this mixture. Bake in hot oven (450 deg. F.) 10 minutes or until golden brown; serve at once.

Glamor for Rolls

Give brown 'n' serve fan-tan rolls extra glamor this easy way. Break the tiny fans apart slightly and tuck in a bit of honey mixed with buttered diced roasted nuts and chopped raisins between each section. Brush the tops with melted butter or margarine and bake in a 400 degree F. oven about 10 to 12 minutes.

For Sandwiches

A sandwich filling particularly good on whole wheat bread is one made with cottage cheese and ground raisins. Another delicious combination is ground raisins, peanut butter and a bit of crisp chopped bacon. Both these fillings are packed with an extra amount of good nutrition.

Cream cheese moistened to spreading consistency with frozen orange juice concentrate and mixed with chopped walnuts makes a delicious spread for hot biscuits or other hot breads.

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Macaroni Is 'Natural' For Casserole Cookery

Macaroni products are a natural for casserole cookery. They can be used in combination with many other foods to create endless variety in your menus.

Egg noodles are combined with sour cream, cottage cheese and grated American cheese to make delicious individual Dairy Noodle Casseroles. Try them for supper tonight.

Here's another recipe for your collection—New Orleans Macaroni and Cheese—which is an old favorite brightened up with colorful bits of chopped pimiento and green pepper. Evaporated milk makes it especially rich and creamy.

Dairy Noodle Casseroles

(Makes 4-6 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces medium egg noodles (about 4 cups)
1 cup sour cream
1 cup cottage cheese
½ teaspoon salt
¼ teaspoon caraway seeds
Freshly ground pepper
½ cup grated American cheese

Add 1 tablespoon salt to rapidly boiling water. Gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander.

In a large bowl, combine sour cream, cottage cheese, salt, caraway seeds, pepper and cooked noodles. Pour into greased individual casseroles. Top with grated cheese. Cover and bake in moderate oven (325 degrees) 25 minutes.

New Orleans Macaroni and

Cheese

(Makes 4-6 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni (2 cups)
¼ cup chopped canned pimiento
¼ cup chopped green pepper
1 14½-ounce can evaporated milk
½ teaspoon salt
2 cups grated processed American cheese (½ pound cheese)
1 teaspoon dry mustard
1 tablespoon Worcestershire sauce

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander.

Combine cooked macaroni, pimiento and green pepper; mix well. Turn into greased 2-quart casserole. In a saucepan, combine evaporated milk and salt; cook over low heat until mixture reaches boiling point. Add cheese and cook until cheese is melted and mixture is thickened and smooth; stir constantly. Stir in mustard and Worcestershire sauce. Pour over macaroni mixture in casserole. Bake in moderate oven (350 degrees) 25-30 minutes.

Soup That Fills

Here's an easy way to make a hearty soup. To canned tomato soup add ¼ cup of cooked large dry lima beans and 2 slices crisp cooked bacon, crumbled. Serve with a glass of milk and toasted cheese sandwich for a hurry-up lunch.

It's Good!

Spread a warm freshly baked 9-inch square cake with a mixture of 3 tablespoons melted butter, 2 tablespoons un-

diluted evaporated milk, ¼ cup brown sugar and ¼ cup chopped or ready sliced almonds. Slip under broiler a minute or two until top is bubbly and very lightly browned.

Lamb Dress-Up
Dot orange slices with butter, sprinkle lightly with brown sugar and dust with curry powder. Broil and serve around lamb roast or chops.

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<p style="text-align: center;">M.D. TOILET</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">PAPER</p> <p style="text-align: center;">10 rolls \$1.00</p>	<p style="text-align: center;">CALIFORNIA FREESTONE</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">PEACHES</p> <p style="text-align: center;">4 No. 2½ Cans \$1.00</p>	<p style="text-align: center;">HILLSDALE SLICED</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Pineapple</p> <p style="text-align: center;">4 No. 2 Cans \$1.00</p>	<p style="text-align: center;">LIBBY'S PINEAPPLE</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">JUICE</p> <p style="text-align: center;">4 46 oz. Cans \$1.00</p>	
<p style="text-align: center;">HUNT'S</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">PEAS</p> <p style="text-align: center;">6 300 Size Cans \$1.00</p>	<p style="text-align: center;">WILLIAMS</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Potato Chips</p> <p style="text-align: center;">7 oz. Pkg. 25¢</p>	<p style="text-align: center;">HUNT'S WHOLE KERNEL</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">CORN</p> <p style="text-align: center;">7 300 Size Cans \$1.00</p>	<p style="text-align: center;">HUNT'S CREAM STYLE</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">CORN</p> <p style="text-align: center;">7 300 Size Cans \$1.00</p>	
<p style="text-align: center;">HOLIDAY</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Margarine</p> <p style="text-align: center;">5 Lb. \$1.00</p>	<p style="text-align: center;">HUNT'S</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">TOMATOES</p> <p style="text-align: center;">5 2½ Size Cans \$1.00</p>	<p style="text-align: center;">HUNT'S</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">TOMATO JUICE</p> <p style="text-align: center;">4 46-oz. Cans \$1.00</p>	<p style="text-align: center;">KINGAN'S</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">LUNCHEON MEAT</p> <p style="text-align: center;">3 Cans \$1.00</p>	
<p style="text-align: center;">BITS O' SEA</p> <p style="text-align: center; font-size: 2em; font-weight: bold;">TUNA</p> <p style="text-align: center;">4 cans \$1.00</p>	<p style="text-align: center;">LIBBY'S MEATS</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Corned Bf.</p> <p style="text-align: center;">2 cans \$1.00</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Chili</p> <p style="text-align: center;">3-lb. 3 cans \$1.00</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Beef Hash</p> <p style="text-align: center;">3-lb. 3 cans \$1.00</p>			
<p style="text-align: center;">ALL PURE MILK</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">9 cans \$1.00</p>				<p style="text-align: center;">FANCY</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Carrots</p> <p style="text-align: center;">4 bun. 25¢</p>
<p style="text-align: center;">KINGAN'S</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">LUNCHEON MEAT</p> <p style="text-align: center;">3 cans \$1.00</p>				<p style="text-align: center;">JUMBO SUNKIST</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Oranges</p> <p style="text-align: center;">Doz. 49¢</p>
<p style="text-align: center;">HOT HOUSE</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Cucumbers</p> <p style="text-align: center;">Each 10¢</p>				<p style="text-align: center;">FARM FRESH</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">Celery</p> <p style="text-align: center;">Bunch 9¢</p>
<p style="text-align: center;">SWEET MEATS</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">CHINOOK SALMON ½ OR WHOLE</p> <p style="text-align: center;">Lb. 49¢</p>				<p style="text-align: center; font-size: 1.5em; font-weight: bold;">SHORT RIBS</p> <p style="text-align: center;">Lb. 19¢</p>
<p style="text-align: center;">CASCADE READY-TO-EAT</p> <p style="text-align: center; font-size: 1.5em; font-weight: bold;">PICNICS</p> <p style="text-align: center;">Lb. 49¢</p>				<p style="text-align: center; font-size: 1.5em; font-weight: bold;">BEEF ROAST</p> <p style="text-align: center;">Lb. 39¢</p>
<p style="text-align: center; font-size: 1.5em; font-weight: bold;">RIB STEAKS</p> <p style="text-align: center;">Lb. 49¢</p>				<p style="text-align: center; font-size: 1.5em; font-weight: bold;">BEEF ROAST</p> <p style="text-align: center;">Lb. 39¢</p>
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