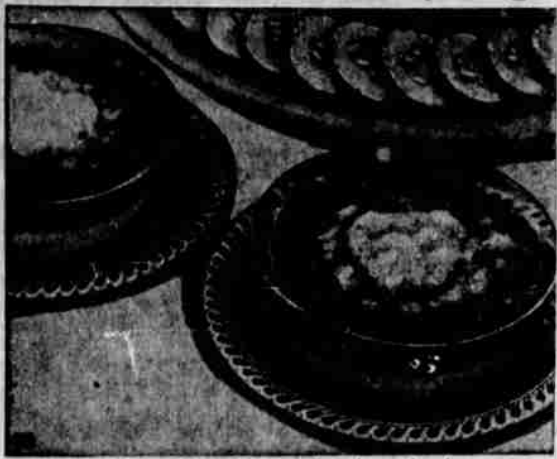
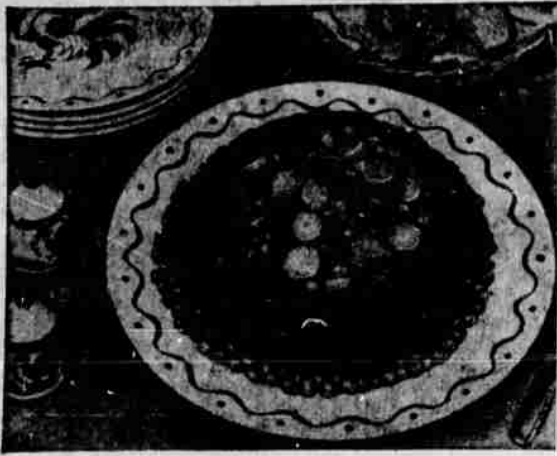


These Give Zest to Springtime Meals



Frijole Casserole . . . Luncheon treat.



Spanish Meat Ring . . . A "different" meat loaf.

Here's a recipe for an unusually delicious and different meat loaf. Its secret lies in the quick-cooking rice cereal. It calls for, which helps it stay moist and flavorful. Rice cereal is also used in this luncheon casserole that has the double virtue of tasting good and being out of the ordinary.

Spanish Meat Ring

Ingredients: 1/2 pound chopped raw beef, 1/2 pound chopped raw pork, 1 egg, 1/2 cup quick-cooking rice cereal, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1/2 teaspoon oregano, 1/4 cup finely diced onion, 1/4 cup finely diced green pepper, 1 cup cream-style corn, one 8-ounce can tomato sauce, 1 teaspoon kitchen bouquet.

Method: Mix together meat, egg, rice cereal, salt, pepper, oregano, onion, green pepper, corn and 1/2 cup of the tomato sauce with hands or kitchen fork. Pack into greased ring mold—about 4-cup size. Bake in moderately hot (375 F) oven about 1 hour. Turn out. Mix together remaining tomato sauce and kitchen bouquet and brush meat ring with it. Return to oven for about 5 minutes. If desired fill center with freshly cooked buttered carrots and peas. Makes 4 to 6 servings.

Frijole Luncheon Casseroles

Ingredients: 2 cups water, 1/2 teaspoon salt, 1/2 cup quick-cooking rice cereal, 1 egg (beaten), 1/4 cup butter or margarine, 2 tablespoons fat, 1/2 cup thin strips onion, 1/2 cup diced green pepper, 1/2 cup diced celery, 1 teaspoon kitchen bouquet, one No. 2 can kidney beans (drained), 1/4 cup seedless raisins, one 8-ounce can tomato sauce, 1/2 teaspoon salt, 1 teaspoon sugar, 1/2 teaspoon pepper, 1 teaspoon chili powder, 1/2 cup grated American cheese.

Method: Bring water and 1/2 teaspoon salt to boil in saucepan. Sprinkle in rice so boiling doesn't stop. Cook and stir constantly until beginning to thicken, about 1/2 minute. Remove from heat, cover and let stand 3 minutes. Stir into beaten egg. Mix in butter. Let stand uncovered while preparing filling. Melt fat in skillet. Add onion, green pepper and celery. Cook over moderate heat 10 minutes, stirring often. Stir in kitchen bouquet. Lightly mash drained beans; add to onion mixture. Add raisins, tomato sauce, 1/2 teaspoon salt, sugar, pepper and chili powder; mix well and bring to boil. Meanwhile place all but 1/4 cup of the cooked rice in 4 greased individual baking dishes. Pour filling over top of rice. Place a spoonful of the remaining rice in center of each casserole. Sprinkle cheese over tops. Bake in moderate (375 F) oven until cheese is melted and lightly browned—about 30 minutes. Serve at once accompanied by a green salad. Makes 4 generous servings.

Savory Rice Casserole

This hearty and delicious cheese-crust "Savory Rice Casserole" would make a tasty Friday dish. It's made with rice, celery, peas and tomatoes made glamorous with chopped ripe olives and grated cheese. A light seasoning with chili gives it extra zip. Put it together in layers and top with cheese. Then bake a half hour in a moderately hot oven.

SAVORY RICE CASSEROLE

1 cup uncooked rice (1 1/2 cups cooked)
2 tablespoons cooking oil
1/2 cup chopped onion
1 clove garlic
1/2 cup sliced young carrots
1 cup canned tomatoes
1 cup canned peas
1 (4 1/2-ounce) can chopped ripe olives
1 tablespoon flour
1/2 teaspoon salt
1 teaspoon chili powder
1/2 cup liquid from peas
1/2 cup grated American cheese

Boil rice in salted water until tender; drain. Heat oil in frying pan, add onion, garlic and celery, and fry until vegetables are wilted. Remove garlic and add tomatoes, peas and olives. Heat to boiling. Blend flour, salt, chili powder with liquid from peas. Stir into hot mixture. Cook and stir until mixture boils. Pour 1/2 into baking pan, spread with half of rice and 1/2 of cheese. Repeat, using cheese for top layer. Bake in moderately hot oven (375 degrees F.) about 30 minutes.

Spring Farming in Oregon Well Along

Portland (AP)—Spring farm work is getting along well in nearly all parts of Oregon, a report by the Department of Agriculture and the Weather Bureau said Wednesday. It said that in Western Oregon things are running just a bit behind schedule but not enough to cause concern. All crops, it said, are making good progress, valley strawberries are in full bloom and pastures are doing fine. In Eastern Oregon, the report said, some spring planted grains are up and growing well, potato planting is in full swing in Central Oregon and getting started in the Klamath area; pea seeding is nearing a close in Umatilla County.

This Salad A Hit Any Season

Canned pineapple is in generous supply and available in all five convenient styles, slices, chunks, tidbits, crushed and in juice in all your favorite brands. Surveys prove that canned pineapple is a universal favorite; that it

is kept on hand in more home pantries than any other fruit. So let's take down a can and fix this.

Pineapple-Marshmallow Salad

1 No. 2 can crushed pineapple
1/4 cup sugar
1/2 teaspoon salt
3 tablespoons flour
1 egg
2 tablespoons lemon juice
1 teaspoon grated lemon peel
1/4 cup whipping cream
1/4 pound marshmallows

Drain crushed pineapple, reserving syrup. Combine sugar, salt and flour in a saucepan. Add egg and blend thoroughly. Stir in pineapple syrup. Cook, stirring constantly until thick and smooth. Remove from heat and add lemon juice and peel.

Ice Cream Always 'All-American' dish

Dairy products of all descriptions will take the limelight in June, for that's National Dairy month. Ice cream is probably the all-American favorite in the dessert line, and sauces and toppings add to its individuality. This "Peach Crunch Sauce" with golden canned cling peach slices and walnuts makes a glamorous topping for multi-flavored ice creams.

Peach Crunch Sauce

1/2 cup canned cling peach slices
1/2 cup syrup from peaches
1/4 cup water
1/4 cup granulated sugar
1 1/2 teaspoons cornstarch
Few grains salt
1 tablespoon butter or margarine
1 tablespoon lemon juice
1/4 teaspoon grated lemon rind
2 tablespoons chopped walnuts

Drain peaches thoroughly and dice. Heat syrup and water together. Blend together sugar, cornstarch and salt. Add to hot syrup and cook and stir until clear and thickened. Blend in butter. Remove from heat and blend in lemon juice, rind and peaches. Cool thoroughly. Just before serving, blend in nuts. Serve over ice cream. Makes about 1 cup sauce.

Baseball is becoming increasingly popular in Italy.

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Old South No. 2 cans
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RIPE OLIVES, Lindsey, Colossal 35c
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VANILLA
2-oz. 35c-4-oz. 65c-8-oz. \$1.29
BLACK PEPPER
1-oz. 25c-2-oz. 39c-4-oz. 79c
PAPRIKA
1-oz. 15c-2-oz. 25c-4-oz. 45c
GARLIC PUREE 35c
Jar

NALLEY'S

Cucumber Chips 25c
Pint 25c
Hamburger Relish 25c
12-oz. 45c
Banquet Dills 49c
Chili Con Carne 55c
2 cans 49c

Durkee Margarine 2 lbs. 55c
Durkee Shredded Coconut, 16-oz. 49c
Durkee Shredded Coconut, 8-oz. 27c
Durkee Famous Dressing & Meat Sauce 35c

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200 lbs. Good Grade **WALNUT MEATS**

Good Grocery Buys

Coffee 1 lb. 91c 2 lb. 1.81
(Folgers, Hills, MJB, Golden West, Maxwell House, Mannings)
Crisco 3 lbs. 93c
(A 10c coupon on each can)
Libby's Tomato Juice 46-oz. 4 for 99c
Hunts Pears 2 1/2 S 35c
Hunts Tomatoes 2 1/2 S 49c
Heinz Baby Foods 4 for 35c
Hershey Choc. Bits 19c
Hershey Choc Syrup 16-oz. 19c
Lyden Noodles & Chicken No. 2 1/2 49c
Mayer's Luncheon Meal 39c
Portland Punch 24-oz. 85c
Portland Punch gallon 3.75
(Mix 6 or 8 to 1 for a fine drink)
Kool Aid 6 for 25c
Planters Peanut Oil qt. 93c
Pampers Olive Oil Pts. 85c qts. 1.65
Mandarin Oranges 2 cans 33c
Planters Peanuts 8 oz. 35c
Planters Mix Nuts 8 oz. 59c
Planters Chopped Peanuts 4 oz. 23c
House Cleaning Items
Glamorine qt. 1.29 1/2 gal. 2.29
Larvex large size 1.25
(Moth proof your woollens)
Mop Handles 8 oz. mop 79c
Medium Weight Broom 1.49
Medium Weight Oil Mop 98c

Genuine Veal **SWEET BREADS** 89¢ lb.

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- Try it for your next luncheon party. It's so good, so pretty, so easy!
- 1 Pick up canned sliced pineapple and other ingredients from your grocer's "Sun Glory Salad" display and Kraft Cottage Cheese from the refrigerator.
 - 2 Make sure it is Kraft Cottage Cheese you use. For Kraft is made in plants especially designed for cottage cheese, and is made from specially-purchased milk to produce a clean, balanced taste that harmonizes perfectly with the good flavor of other choice salad ingredients.
 - 3 Chill the Kraft Cottage Cheese in the carton 30 minutes or longer. Run knife around the edge of the cheese and invert carton over bed of salad greens. Tap bottom of carton sharply and cheese will fall in smooth cup shape. Cut pineapple slices in half and place around the edge of cottage cheese, press in lightly. Garnish with maraschino cherry. Then serve with Miracle Whip Salad Dressing for perfect eating.