

For Graduation Time Party Try One of These Punches

Annual commencement time approaches and late May will bring many last-of-the-year parties for school friends. Punch is usually the favorite beverage for these gatherings.

Graduation Tea Punch
Combine one cup of hot tea (made by using 3 teaspoons of tea to one cup boiling water), 1/4 cup each sugar and lemon juice, 1/2 cup orange juice and a 12-ounce can apricot nectar. Chill. Just before serving pour in a pint of chilled ginger ale.

Teatime Tea Punch
3 cups orange juice
1 cup lemon juice
1 cup pineapple juice
1 cup raspberry juice
1 cup hot water
3 cups strong hot tea (made with 3 teaspoons tea to three cups boiling water)
1 1/2 cups sugar
1 quart charged water

Mix fruit juices with pineapple, raspberry syrup, and tea. Boil sugar and water 5 minutes. Combine. Chill thoroughly. Just before serving add charged water. Serve over block of ice. Serves 20.

Varsity Tea Fizz
1 cup sugar
2 cups strong, hot tea (made with 2 teaspoons tea per cup of boiling water)
1/4 cup orange juice
1/4 cup lemon juice
1 pint charged water
Few slices orange

Pour tea over sugar and as soon as sugar is dissolved add fruit juices. Strain into punch bowl over a large piece of ice. Just before serving, add charged water, and slices of orange. Serves 12.

College Tea Punch
1 cup boiling water
3 teaspoons tea
1/4 cup crushed mint leaves
1/4 cup sugar
1 cup orange, pineapple, lemonberry or grape juice
1/4 cup lemon juice
1 pint chilled ginger ale or sparkling water

Pour boiling water over tea and mint. Let steep five minutes. Strain, add sugar and stir until dissolved. Cool. Add fruit juices and, if desired, additional sugar to taste. Pour over ice in

Chill This In Fish Mold For Color

This is an especially colorful molded contribution for the menu:
Salmon-Cucumber Mousse (Makes 4 Servings)
1 envelope (1 T) unflavored gelatin
1/4 cup cold water
1/4 cup boiling water
1/4 cup mayonnaise
1 t. Worcestershire sauce
1 t. onion, scraped
1 t. vinegar
1 t. salt
1/4 t. pepper
2 c. flaked salmon, fresh

cooked or canned
1 1/4 c. diced cucumber
1/4 c. heavy cream, whipped
Soften gelatin in cold water. Dissolve bouillon cube in boiling water; add to gelatin; stir until gelatin dissolved.

solves and cool. Add mayonnaise, Worcestershire, onion, vinegar, salt and pepper; blend well; chill until thick. Beat with rotary egg beater until light and foamy; fold in salmon, cucumber, and

whipped cream. Turn into 1-quart mold, chill until firm. Serve on greens with slices of cucumber. Pass mayonnaise. This mousse looks handsome molded in a fish-shaped mold.

OLDEST CONVICT
Moundsville, W. Va., June 1—Harry Kincaid, 64-year-old Negro sentenced to life imprisonment in 1900 for a tavern killing in Charleston, W. Va., is believed to be the oldest convict in the United States.

A Cooler For Summer

Summer is coming, heralding the warm days when your thoughts turn to lazy afternoons spent chatting with friends over a refreshing drink. Whether you serve indoors or out, you will want an attractive table decoration, and one of the prettiest ideas is a hatful of roses. This is done by arranging the roses in a container of water placed in the crown of an inexpensive straw beach hat.

The beverage you serve to guests and family should be deliciously flavored, cold and appealing in appearance. It might be a glass of ginger ale or a combination of ginger ale and fruit juices, but remember these points that raise it from just a drink to something really special.

In this drink, made with grape juice, ginger ale and cream, no ice is required because of the cream, but ingredients should be ice cold.
Ginger Grape Cream
1 1/2 teaspoons cinnamon
1 1/2 cups heavy cream
1/4 cup grape juice
Ginger ale

Add cinnamon to heavy cream; whip until thick but not stiff. Fold in grape juice. Divide among 6 tall glasses. Fill glasses with ice cold pale dry ginger ale. Stir gently to mix.

Mince Meat Tarts Interesting Cookie

In these days of canned and frozen foods mince meat is a food that can be used the year around. Mince Meat adds to these cookies.

Cookie-Tarts
(Makes about 2 dozen medium-sized cookies)
2 cups sifted flour
1 1/4 t. baking powder
1/4 t. salt
1/2 cups shortening
1 1/4 cups sugar
1 t. vanilla
2 eggs, unbeaten
1 1/2 cups mince meat

Sift together flour, baking powder and salt. Cream shortening until fluffy. Add sugar gradually, beating until well blended. Stir in vanilla. Beat in eggs. Add sifted dry ingredients in two portions, beating until smooth after each addition. Chill about 1 hour in refrigerator. Roll out dough, one-fourth at a time, on a lightly floured board to 1/8-inch thickness. Cut dough with 2-inch cookie cutter of any desired shape, cutting two alike for each filled cookie. Cut out center of tops of cookies using a small 1/4-inch round, leaf, star or heart-shaped cutter. If doughnut cutter is available with removable center, cut half the dough as plain rounds and the remaining halves with the hole in the center to be used as tops. Place the bottoms 2 inches apart on well-greased cookie sheet. Place the 2 rounded-teaspoonfuls of mince meat in center of each cookie. Cover with tops, pressing edges firmly together. Bake in hot oven (400 degrees F.) until tops are light golden brown and bottoms are golden brown, about 7 minutes. Cool. Store in tightly covered container.

Spiced Nut Loaf Proves Interesting

Here is a nut loaf that has the spice accent for variation.
Spiced Nut Loaf
2 cups sifted all-purpose flour

2 1/2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon salt
1/4 cup sugar
1/4 teaspoon cinnamon
1/4 teaspoon ginger
1/4 cup chopped nuts
1 cup rolled oats, uncooked
1 1/4 cups buttermilk or sour milk

2 tablespoons melted fat
Sift together flour, baking powder, soda, salt, sugar, and spices. Stir in chopped nuts and rolled oats. Combine buttermilk and melted fat and add to dry ingredients, mixing only enough to blend. Pour into greased loaf pan, 9x5x3 inches. Bake in moderate oven (350 degrees F.) about 55 minutes. Cool on rack. Yield: 1 loaf.

Fine Value In All Fish Cuts Now

Fishing for compliments? Looking for fine values in good eating? Markets offer exceptional values in west coast steak and baking fish including: sw:dfish, fresh shad, ling cod, northern halibut, east coast haddock, ocean perch and freshwater fish such as whitefish, lake trout, yellow pike, suckers and carp.

Fresh and frozen fish fillets offer good variety. Pan-ready fish include Columbia River smelt, eastern whiting, rex sole, brook trout. There's good supply of fresh Pacific oysters and Eureka Dungeness crab. Shrimp is scarce and highest price in years.

Breiled Chinook Salmon
Wonderful fresh red chinook salmon can be broiled, pan-fried, baked. Try baking it in sour cream flavored with parsley and chopped green onions. . . or broil like this: Brush 1 pound chinook salmon fillets with oil; season with salt and pepper. Place on pre-heated broiler pan about 2 inches from heat. Broil until fish is browned, turn with pancake turner and quickly brown other side. Serve with this:

Sauce Alaska. Combine 1 medium onion (minced) with 1/2 cup mushrooms. Add 1/4 clove garlic (minced). Fry in oil with pinch of marjoram or rosemary added. Add 1 cup plain white sauce, simmer for 30 minutes; skim off oil and serve piping hot over steaks.

Halibut Bake, Western.
You'll need 2 pounds halibut steaks and 1/4 pound salt pork for this. Cut 1/4 pound salt pork in small pieces; arrange in baking pan. Cover with slices of one medium size onion; place bit of bay leaf on each onion slice. Place halibut steaks over pork and onion. Sprinkle 2 tablespoons lemon juice over fish. Blend 3 tablespoons flour and 3 tablespoons butter or margarine and sprinkle over fish. Top with 1/4 cup finely crushed cracker crumbs; sprinkle with paprika. Lay thin strips of remaining 1/4 pound of salt pork over top. Bake in moderate oven, 375 degrees, 40 minutes. Serve with plenty of lemon wedges and watercress or parsley. Six servings.

Jellied Chicken Loaf Dinner
Molded chicken dishes are coming in again with change of the season.
Jellied Chicken Loaf (Makes 8-10 Servings)
9 slices cooked white meat of chicken
2 tsp. (2 envelopes) unflavored gelatin
1/4 cup cold water
4 cups chicken stock
2 1/2 cups diced cooked chicken
1/4 cup pimiento
2 cups diced celery
2 cups cooked peas
2 cups cooked peas
1/4 cup lemon juice
2 tsp. Worcestershire sauce
Salt

Arrange white meat in well-oiled loaf pan (8 1/4 x 4 1/2 x 2 1/4"). Soften gelatin in cold water; dissolve in hot chicken stock. Cool; pour 1/4 cup over white meat; chill until set. Add diced chicken and rest of ingredients to remainder of gelatin mixture. Fill pan. Chill until firm, invert to unmold. Garnish as desired.

Princess Is Happy After Fisher Song
London 6/6 — Eddie Fisher, idol of American bobby-soxers, sang three songs to Princess Margaret at a charity ball and she went home early today looking happy for the first time since her father died.
Fisher, now singing to packed houses in London's Palladium, was nervous when he went to the Dorchester hotel where the big party was being given.
But before he began singing Princess Margaret sent the 24-year-old former G.I. a note telling him the bluebirds at the ball were no different from the people at the Palladium.
She asked Fisher especially to sing "Outside of Heaven," a song of love unfulfilled.

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