A Peach Melba for Summer Day

This "Peach Parfait Melba" is a dessert that will really taste wonderful on a summer day. Notice how easily the peaches-and-cream molds go together. Start with a can of cling peach silces, a lemon, a package of flavored gelatin and a store-bought package of ice cream. It takes very little measuring and hardly any effort to put them together. At serving time, unmold and top with the fresh strawberry sauce. It's a pretty dessert to serve in glass dishes. Peach Parfait Melba

package lemon-flavored

cup boiling water cup syrup from eanned cling peaches

pint vanilla ice cream teaspoon grated lemon

tablespoons lemon juice 1/2 cups canned cling peach alices

Strawberry Topping: 2 cups strawberries 3 tablespoons granulated

3 tablespoons granulated sugar
¼ cup syrup from canned cling peaches
Dissolve gelatin in boiling water. Stir in peach syrup. Add ice cream in chunks, and stir until it melts. Blend in lemon rild and juice. Chill about 15 minutes. Drain peaches thoroughly and dice. Unmold and serve with strawberry topping. Strawberry Topping: Rinse, hull and slice strawberries. Makes 7 (6-ounce) molds.

Barbecued Luncheon Meat in Quick Dish

For a hot weather treat, you'll like Barbecued Lunch-eon Meat with Corn. This is another one-dish deligh: which spares you all but a few min-utes in the kitchen.

Of course, canned luncheon meat is good served cold. A favorite trick is to cut it in slivers and toss with salad greens or other vegetables for a hearty meat salad. Or chop it and combine with bread crumbs and rice for a meaty stuffing for tomatoes, green peppers and egg plant. And luncheon meat shredded with a coarse grater adds a ham-like flavor to all sorts of favorite casserole dishes...macaroni and cheese Spiced Apple Glased Meatloaf

2 12-ounce cans luncheon

Whole cloves 1/2 cup firmly packed brown sugar

1/4 teaspoon einnamon teaspoon nutmeg tablespoons vinegar

1 No. 2 can applesauce I No. 3 can applessuce
Place meat together to form
loaf in shallow baking pan.
Score with sharp knife, making
diagonal lines % inch apart.
Place a whole clove in the center of each square. Combine
brown sugar, cinnamon and
nutmeg in saucepan. Moisten
with vinegar and stir to a
amooth paste. Add applessuce;
blend well. Place % cup of applessuce mixture over scored plesauce mixture over scored meatloaf. Bake in moderate oven (350 degrees F.) 45 min-utes. Heat remaining mixture and serve with meatloaf. Yield;

Delicious Sauce

8 servings.

Here's a rich delicious prune sauce to serve over hard ice eream: Combine a cup of chopped pitted cooked prunes with a cup of cooking liquid, ½ cup each crushed pineapple and brown sugar and 1 teaspoon cornstarch. Cook slowly about 5 to 10 minutes. Serve hot or cold.

For Lunch Pail A small jar with a tight fitting screw top enables you to give the youngsters a flavorful treat of pineapple in their lunchboxes. Just spoon slightly drained tidbits into the jar. Then place two thicknesses of waxed paper over the top so it hangs over the edge a little and screw the lid on tightly.

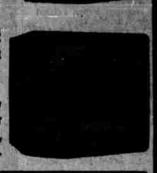




This Ratheyon T.V. set given free Monday, June 1, at ORCUTTS

ALL TICKETS OF THE THREE SALEM IGA STORES WILL BE POOLED. YOU NEED NOT BE PRESENT TO WIN. REGISTER PRIOR TO CLOSING TIME SUNDAY.

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Hot Paper CUPS

Paper PLATES

Foil Wrap Reynolds	25' Rell 29
Spoons or Forks Plastic	2 Pkgs. of 296
Sandwich Bags Waxtex	Pks. 10
WAXTEX Double Waxed	25
WAX PAPER 125 ft. ro	u49
PAM PHINIETC	40

WAX PAPER 125 ft.	roll23
ICE CREAM CUPLETS 12 to PRE.	19c
SODA STRAWS Phr. of 100	15¢
VAN CAMP PORK and BEARS No.	235 can 25c
FRANÇO-AMERICAN SPAGHETTI LL.	can 15c
CAMPFIRE MARSHMALLOWS LA. PA	. 35c
CRACKERJACKS	6 pkgs. 25c
ELSINORE BROKEN SHRIMP F-OE CA	, 39c
WEL PAC OVAL SARDINES IN TORM	to Sauce 29c

SPECIAL PRICES EFFECTIVE THURS., FRI., SUND., MAY 28, 29, 31. ALL SALEM IGA STORES WILL BE CLOSED MEMORIAL DAY. WE RESERVE THE RIGHT TO LIMIT QUANTITIES.



Colored Pan Ready

2 to 21/4 lb. Reg. \$1.49

Armour's Star All Meat Skinless

100% Pure Pork - Home Made

Cello Pack

Top Quality - Pure

Country Sausage Armour's Star Boneless - Skinned - Cooked

Lindsay Select Ripe

Full Pint

80 to a KOOL-AID Assorted 6 5c Flavors 6 pkgs.

Spreckles

Jello 🚟 12 👢 \$1 **IGA** Deluxe Coffee :

Swanson Chicken Fricassee # 49° IGA Creamy or Chunky PEANUT BUTTER

12-oz. 33° 20-oz. 53° **Royal Guest** Tea Bags 🚓 45°

Pillsbury CAKE MIXES

IGA Solid Pack Tuna 🖫 Anagold

Lemonade = 5/5 **IGA** Marlene Margarine 2 - 49°

Sunny Morn Coffee # M and M's

Candy ::

55c 19c Relish ⋍ Pickles # Mustard Krispies *** Chips Mr. DEVILED HAM Cocoanut 29c Crackers 33c IGA Spiced Lunche Meat ... Sausage ... 79' Cheezits * 19c

POTATO CHIPS

Reg. 39c

Pkg.

Beach Cliff Maine

Large 176 Size Sunkist

Heavy with Juice

Hot House (For Slicing)

California White Shafter No. 1 "A" Size

Potatoes New Peas

OLD DUTCH CLEANSER 2 25c

PAR-T-PAR

Biff Insect Spray Full 35c

Carton of 6

Begmore **DOG FOOD** 2 tons 29'

12c BORAXO

Brillo Soap Pads



Borax Powder

IGA Reserves the Right To Limit Quantities



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