

Banana Bar Cookie
Nice to Have at Hand

Make these up now. They'll come in mighty handy. Three dozen bars of delicious goodness to accompany milk, coffee, iced tea or other beverage.

Banana Bar Cookies

- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 cup shortening
- 1/2 teaspoon salt
- 1 cup sugar
- 1 teaspoon lemon extract
- 2 well beaten eggs
- 3 ripe bananas, mashed

Sift together flour, baking powder and salt. Cream together sugar and shortening. Add extract and eggs. Mix well. Add dry ingredients alternately with mashed banana to the shortening mixture and beat well. Pour into greased, pan 8 x 13 inches or into smaller pans. Bake at 350 degrees for 30 minutes. Cut in bars. If desired, 1/2 cup chopped nuts may be added before baking. Good eating.

Chicken Chow Mein

Just before serving hot creamed chicken (or turkey), heat some pineapple tidbits, drain and fold in. (Allow about 1/4 cup tidbits for 4 servings.) Serve on canned Chow Mein noodles or toast and scatter a few slivered almonds over all.

Try ROYAL'S New Kind of Pudding You Don't Have to Cook!

PRE-COOKED
JUST MIX WITH MILK!



Royal
Instant Pudding

Homogenized
For Richer Flavor
Creamier Texture
Easy Digestion!

File These Coolers to Have for Warm Days Ahead...



Frosty cool drinks are refreshing for summer relaxation time. Grownups and children will enjoy a choice of Banana Mash, Ginger Punch, or Frosty Cooler.

A warm summer day can be enjoyable if you retreat to a shady tree, or to the porch to lounge comfortably with a tall cool drink at your side.

You can match your family's preference by keeping a good selection of canned fruit juices and nectars in your refrigerator. Different combinations of juices will make any number of pleasing thirst-quenchers. Try one of the following recipes and treat your family to a cool invigorating fruit drink.

Ginger Punch

- 1/2 teaspoon ginger
- 1/4 cup sugar
- 1/2 cup water
- 1 No. 2 can orange and grapefruit juice
- Ice cubes

Simmer ginger, sugar and water for five minutes. Cool. Add fruit juice. Serve over ice cubes. Four to six servings.

Banana Mash

- 1 ripe bananas
 - 1 12-oz. can apricot nectar
 - 1 cup milk
 - 1 tablespoon sugar
- Mash bananas; add apricot nectar, milk and sugar. Stir until smooth. Serve chilled. Four to six servings.

Frosty Cooler

- 2 cups canned cranberry juice
- 1/2 cups canned pineapple juice
- 1 cup canned apple juice
- Ice cubes

Combine all ingredients. Chill. Pour over cubes and garnish with a fresh sprig of mint. Four to six servings.

A Breakfast Treat

When you're frying ham, and it's almost done, scatter some drained pineapple chunks around it in the skillet and stir so they'll brown quickly all over. Serve with scrambled eggs for a wonderful breakfast or brunch.

Snack Treat

Toast rounds spread with a mixture of 1/2 cup crab meat, 1/4 cup chopped ripe olives and 2 tablespoons mayonnaise, then run under the broiler until lightly browned make a nice snack to serve with afternoon tea! It's elegant and particularly popular with those who want to go easy on the sweets. Perfect for cocktail snacks too.

2 Cakes For Outdoor Eating

Cake is an easy and popular dessert to serve. Here are two cakes that are easy to transport to the back yard or to a picnic. Keeping quality is excellent. Bake 2 or 3 days ahead of time.

Wonder Fudge Cake

- (All ingredients should be at room temperature.)
- 1/2 cup shortening
 - 2 cups sugar
 - 1 1/4 teaspoons salt
 - 2 teaspoons vanilla
 - 2 eggs
 - 4 squares (4 oz.) chocolate, melted
 - 2 cups sifted cake flour
 - 2 teaspoons baking powder
 - 1 1/2 cups milk
 - 1 cup chopped nut meats, optional

Cream shortening, add sugar, salt and vanilla and cream until fluffy. Add eggs, one at a time, beating well after each addition. Add melted chocolate and beat until well combined. Sift together flour and baking powder. Add alternately with milk adding flour mixture first and last. If desired add nut meats and mix until thoroughly blended. Pour batter into a well-greased and floured sheet cake pan (10 by 15 by 1-inch). Bake in a moderate oven (375 degrees F.) 35 to 40 minutes, until cake springs back when lightly touched with finger. Cool and frost as desired. Makes 35 two-inch squares. Carry to picnic in the pan.

Easy Totin' Banana Cup Cakes

- (All ingredients should be at room temperature.)
- 1 1/4 cups sifted all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon soda
 - 1/2 teaspoons salt
 - 1/2 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1/2 teaspoon cloves
 - 1/2 cup shortening
 - 1 teaspoon vanilla
 - 1/2 cup sugar
 - 1 egg, unbeaten
 - 1/2 cup mashed bananas

Sift flour with baking powder, soda, salt and spices three times. Cream shortening and vanilla, adding sugar gradually, until light and fluffy. Add egg, beat well. Add flour mixture and banana pulp. Beat until well blended. Fill paper baking cups or greased muffin pans 2/3 full. Bake in a moderate oven (375 degree F.) until cake springs back when lightly touched, about 20 minutes. Cool. Frost if desired. Makes 14 large cup cakes.

Marmalade Lifter

Try this with a can of cling peach halves. Place the peach halves cup side up in a shallow baking dish and spoon a teaspoon of orange marmalade into each. Sprinkle with shredded coconut and pour a little peach syrup around peaches. Bake in moderate oven about 30 minutes. Serve warm with whipped or sour cream.

For Gingerbread

You'll love this rich buttery apricot sauce served over squares of hot gingerbread. Add a half cup seedless raisins to the gingerbread batter and bake as usual. Combine 1 cup apricot whole fruit nectar, 1/4 cup butter, 1/2 cup sugar and 2 teaspoons cornstarch. Cook and stir until clear and thickened. Serve warm.

Hot Stuffed Eggs

Stuffed eggs are a popular winter entree when you serve them hot. Combine the cooked yolks with chopped ripe olives, a bit of cream and salt, pepper and curry powder to taste. Pile back into the whites and heat in a hot oven about 5 minutes. Serve on toast with a Parmesan cheese sauce.

Prunes Deluxe

Cooked prunes are one of the best breakfasts there are. They taste delicious by themselves and do much to add a fruity taste to a hot cooked cereal. Instead of cooking the prunes, prepare them this way for a change. Cover with hot fruit juice and let stand 24 hours or longer in the refrigerator.

For Ham

Raisin sauce and a pineapple glaze are two time-proven favorites with baked ham, so why not combine the two in one luscious tasting sauce. All you have to do is substitute pineapple juice for the liquid called for in your regular recipe for raisin sauce.

By this time you must have discovered the new 5-ounce tin of buttered almonds on your grocer's shelves. The almonds are diced and just as crisp and buttery tasting as can be. Use them just as they come from the can. We like to pretty up our sea foam cake icing with a liberal scattering of the buttered almonds.

A quarter of the live girl babies born in 1900 in the United States died before they were 28 years old; today a quarter of the girl babies born are not likely to die until they are more than 66 years old.

Pork Chops, Vegetables, And Rice in This Casserole



This is it! Those words will escape the lips to describe the goodness of this casserole if the eater finds a chance to talk. His next utterance will be, "I'll have a second helping, please."

Only a salad, perhaps a bread, and a desert are necessary to complete the meal when this "baked dinner" is served.

Leave it in the oven until all are seated at the table. Then bring in the baking dish and place it before the man of the house. Treat the family to the sight of seeing the liquid goodness bubbling around the sides and spilling over the tender rice, the green peas, and the pork chops.

Combination Casserole Ingredients

- 6 or 8 pork chops
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 (10-oz.) can cream of mushroom soup
- 1 cup water
- 3 cups cooked rice
- 2 cups cooked peas
- 1 teaspoon salt

Tea Time Biscuits

When you are expecting company for tea serve small biscuits or rolls filled with a piquant salad made from canned chicken or turkey. Cut up chicken, add minced parsley and celery. Moisten with mayonnaise and season with salt and pepper.

Never remove the lid nor stir rice while it is cooking. After rice is cooked, remove lid, lift rice gently with fork to allow rice to steam dry to the desired consistency.

Method: Place pork chops in a skillet and brown on both sides. Enough fat should cook out of the pork chops so that it is not necessary to add any to the skillet. Lift chops out of skillet. Place the onion and the green pepper in the skillet and cook until tender. It may

FUN while you CAN!

Sure-Seal
It's Wonderful!

- FLEXIBLE PELLETS
- SURE SEALING
- ECONOMICAL

Use for mending, mending, waterproofing, or a variety of uses.

be necessary to add a small amount of fat to prevent onions and peppers from sticking. Add mushroom soup, water, rice, peas, salt, and pepper. Mix well. Pour half the rice and pea mixture into a greased baking dish. Arrange half the chops over the rice and peas. Add the rest of the rice and peas. Top with the remaining chops and bake in a moderate oven (350 degrees F.) about 30 minutes.

This recipe will make six or eight servings depending upon the number of pork chops used.

Good Hors d'Oeuvres

For an unusual tasting hors d'oeuvre, try combining tuna with chutney. Use about 1/2 cup of chutney to a can of bite size tuna. Moisten with mayonnaise and season with chopped green onion. Heap on crisp crackers and place under broiler until piping hot.

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HEIDELBERG
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COLUMBIA BREWERY, INC. - TACOMA

first stop for DECORATION DAY fun!

VEGETABLES
Stacks of 'em — carefully washed and kept fresh in our gold cases.
If it's in season, Model has it!
Hothouse and Field Tomatoes
Green Onions - Radishes
Head and Leaf Lettuce
Green Broccoli - Cauliflower
Green Peas - Asparagus
New Potatoes - White Onions
Bunch Carrots, Beets, Turnips
Zucchini - Local Spinach
Endive - Romaine - W. Cress
New Cabbage - Green Peppers
Artichokes - Cello Salad Veg.

FRUITS
Strawberries - Cantaloupe
Lemons—Limes—Oranges
Florida and Calif. Grapefruit
Newton and Winesap Apples

Week-end Picnicking
Stock up in case. The weather may be good and it will be a double holiday. We have everything you need to make the picnic a success.

Lindsay Ripe Olives
SELECT, Small 23c
Pint 27c
LARGE Pint 34c
MAMMOTH Pint 37c
COLLASSAL Pint 33c
GREEN RIPE Pint 33c
CHOPPED OLIVES 4-oz. 10c

Good Grocery Buys
Pork and Beans Van Camp, No. 2 1/2 2 cans 45c
No. 300, 2 cans 25c
Instant Coffee Maxwell House, small jar 57c
Large jar, \$1.59
S&W Coffee 1 lb. 89c 2 lbs. \$1.77
Heinz Kosher Dills 25 oz. 37c
Steinfeld Dills 12 oz. 23c
Fresh Light Walnut Meals Lb. 79c
Holiday Margarine 4 lbs. 85c
Jello All Flavors 3 for 25c
Dromedary Pimientos 4 oz. 18c
Planters Peanut Oil Pints 49c
Del Monte Prune Juice 32 oz. 35c
Loma Linda Fig Juice 24 oz. 37c
Church's Grape Juice 24 oz. 32c

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SQUIRT
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THE SMOOTH MANNER

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Giant Bottle of Squirt
With 6 Bottle Carton purchased at regular price. (Plus Bottle Deposit)

Tree Tea 48 bags 49c
Tree Tea 16 bags 19c
Del Monte Fruit Cocktail No. 2 1/2 35c
Smoked Oysters Fancy Whole, can 35c
Book Matches 2 pkgs. 29c
Camay Soap Bath size 4 for 49c
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Country Style SPARE RIBS 69' lb. Wonderful for Barbecuing

ROASTING CHICKENS 55' lb. OVEN-READY

1/3 less armwork than cake mixes!

This new "Quik-Beat" Cake saves 150 to 300 strokes

with **SNOWDRIFT**

The shortening pre-whipped 2000 times!

With lighter SNOWDRIFT, only 2 minutes beating made this luscious cake. 1/3 less beating than leading cake mixes. 1/2 less than most quick-method cakes.

Only SNOWDRIFT gives you this "QUIK-BEAT" CAKE
2 minutes beating! 1/3 to 1/2 less work!

IMPORTANT: For best results when hand mixing, be sure to use one of these: large cooking fork or... mixing spoon with big slots

Have ingredients at room temperature. In large mixing bowl, break up 1/2 cup SNOWDRIFT. Important: use only Snowdrift. It's pre-whipped for you.

Add 2 eggs 1/2 cup milk 1 1/2 cups sifted cake flour 1/2 teaspoon double-acting baking powder 1 1/2 cups sugar 1 teaspoon salt

Sift all together over above

Blend ingredients, then beat 1 1/2 minutes, scraping sides of bowl frequently. (Count 225 strokes for hand beating. With electric mixer use low speed, scrape sides during beating, scrape beaters after beating.)

Add 1/2 cup milk with 1 teaspoon vanilla. Blend, then beat to smooth out batter, about 75 strokes (1/2 minute, electric beater). Turn into 2 greased 8-inch layer pans, lined with paper. Swirl fork through batter. Bake in moderate oven (375° F.) 25 to 30 minutes.

CHOCOLATE ALMOND ICING: Blend 5 tablespoons Snowdrift with 1/2 cup sifted cocoa. Add 3 cups sifted confectioners' sugar and 1/2 teaspoon salt —alternately with 1/2 cup milk. When smooth, add 1 teaspoon almond flavoring. Frost cake. Decorate with blanched almonds.

New! Lighter! SNOWDRIFT the Wesson Oil Shortening

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