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Barbecued

Thursday, July 30, 1953

hot fruit juices into beaten egg mixture; gradually add to remaining hot mixture, while stirring constantly.

Cook two minutes longer over hot water, stirring con-stantly. Chill Just before serving, fold in whipped evap-orated milk or cream.





FOR ANCHER FLAVOR - CREAMIER TEXTURE - EASY DIGESTION ! HOWDY DOODY'S FAVORITE Slowly stir a little of the



PICNICS

Cooked Ready to Eat

RIB STEAK

Lb. 49c

Morrell's 49c Ib.



Fruit Cream Dressing % cup pineapple juice % cup orange juice 3 tablespoons lemon juice

a fine flavored meat loaf which is as good sliced cold as it is hot. You can chill the loaf be-fore picnic time and serve it cold, or you can wrap the fresh-from-the-oven loaf in several thicknesses of newspa-per to keep it hot until eating time. whipped To whip evaporated milk, chill it in refrigerator tray in freezing unit until fine crys-tals form at edges. Put into chilled mixing bowl and whip with rotary egg beater until stiff. Combine pineapple, or-ange and lemon juices in top with rotary egg beater until stiff. Combine pineapple, or-ange and lemon juices in top of double boller and heat over 1 1/2 pounds ground beef 1/2 pound ground pork 1/4 cup finely chopped onion 2 teaspoons salt 1/4 teaspoon pepper 1/4 teaspoon sage 1 tablespoon Worcestershire sauce

For Salad Compliment colorful fruit salads with a well-seasoned dressing. Arrange your choice of fruits on a large platter and garnish with crisp, cold salad greens. Sweet or tangy fruit

Fruit-Cream

Dressing

dressing can be served in a separate bowl. Some excellent fruit salad combinations are: canned pineapple chunks; fresh or canned apricot halves, or orange segments, or strips of cantaloupe or other melon; chunks of peeied banans, or strips of peeled avocado; small bunches of seedless grapes.

You can, of course, convert practically any plate salad — small or large — into a tossed bowl salad and vice versa.

2 eggs Dash of salt

cup sugar cup evaporated milk, whipped

boiling water. Beat eggs slightly; stir in salt and sugar.

Accept the inevitable, Mom. The family will want to go on lots of picnics in the days shead. If you're wondering what to serve on your next family picnic, here's the solu-tion for a hearty main dish. It's a fine flavored meat load which

somme as the base. As basic recipe for consom-me salad can be made with either chopped chicken or ton-gue. Both a joy to est. Try one, then the other. You're sure of two delightful summer

> sauce 2 eggs

4 slices bread

1 cup tomato juice

Combine meat with onlon

Sparkling consomme saind amounts to a filling meal; it's made with tongue and chopped vegetables. Circle saind with crisp lettuce leaves. Have sait sticks to nibble.

Try This Picnic

Loaf for Family

suppers. Jellied Consomme Tongue **Picnic Meat Loaf** Salad 1 envelope unflavored

1 enverope unriavored gelatin ½ cup cold water 1 can (1¼ cups) condensed beef consomme 2 to 4 tablespoons lemon

Gelatin

Sparkling

Star performers at your

jewel-like gelatin salads. For the richest flavored salads

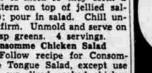
start with condensed beef con-

Salads

- juice 1/2 cup diced tongue (smoked
- canned or cured) 4 cup minced cucumber 2 tablespoons sliced, stuffed olives

and seasonings. Beat eggs and add tomato juice. Cube bread and soak in the liquid mixture; beat well. Add to meat and mix uchtle. Dash into a first into 1 hard-cooked egg, chopped Soften gelatin in cold water; then set container of gelatin in pan of boiling water until gelatin is dissolved. Combine gelatin, consomme and lemon juice; chill until mixture begins to thicken. Fold in re-maining ingredients. Rinse a 1 maining ingredients. Rinse a 1 quart mold or loaf pan with cold water (for decoration, ar-range slices of tongue in bot-tom of mold so they form a pattern on top of jellied sal-ad); pour in salad. Chill un-til firm. Unmold and serve on origin grants.

crisp greens. 4 servings. Consomme Chicken Salad Consomme Chicken Salad Follow recipe for Consom-me Tongue Salad, except use ½ cup diced cooked chicken instead of tongue. And use the 4 tablespoons lemon juice.





E YET **BIGGEST LITTLE** MARKET IN TOWN Where Your Dollar Gets Time and a Half CAPONIZED Hams FRYERS Large \$139 R. I. Reds 1 ea. MORRELL'S PRIDE Va or Whole **T-Bone Steak Beef Roast** ць. 69с



Year-Around Favorite-Turkey time is any time as Oregon so why not let your particular "genius" do the work like this: growers produce and market turkeys in all sizes for frying, broiling, barbecuing, roasting or for doing out-of-doors like this.

"genus" do the work like this: Choose a 4 to 8 pound tur-key, 8 pounds being the maxi-mum for most outdoor spits. Start barbecue fire early to have coals burning well for a low, steady heat, Rinse bird in cold water and pat dry. Piace on spit adjusted 6 to 8 inches above coals. Marbecue fire early to iointed and cut up. Coat with 2 tea-lor start barbecue fire early to iointed and cut up. Coat with 2 tea-trainter for the spin of on spit adjusted 6 to 8 inches jointed and cut up. Coat with above coals. For barbecued turkey, paint spoons salt and brown in but-with a commercial glaze or ter and lard, shortening or sal-your own favorite sauce thick-ened a little more than usual. Arrange in casserole dish or barbecue distribution of the spoon sport of the spoon sport gar and is teappoon pepper. Bring to a boil.

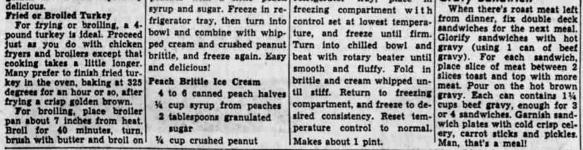
You may use a pastry brush, Jaking pan. Pour barbecue small paint brush to paint the sauce over turkey. cover and sauce on, daub it on with a cloth tied at the end of a long mately 1½ hours or until ten-Turkey-Time!

For spit-roasted turkey, brush on melled butter or margarine, or cooking oil and season with salt and pepper. Allow 20 to 25 minutes per pound cooking time over low coals. Turn fre-quently or if you have an elec-tric spit, your cooking is sim-ple. Paint turkey occasionally with more sauce or butter to

swer. There's no cooking at with more sauce or butter to keep it moist and it will be golden brown and supremely delicious.

Fried or Brolled Turkey

stick or use a spoon. For spit-roasted turkey, brush



¼ cup crushed peanut



• MASTER BREAD is always fresh . . . any time you want to pick it up at your grocer's. It comes fresh from the oven EVERY day with all its bakery-fresh aroms and flavor sealed in. Squeeze a loaf-



brittle, and freeze again. Easy and delicious! Peach Brittle Ice Cream 4 to 6 canned peach halves beat with rotary beater until smooth and fluffy. Fold in brittle and cream whipped un-till stiff. Return to freezing gravy. Each can contains 1% compariment, and freeze to de- cups beef gravy, enough for 3 sired consistency. Reset tem. or 4 sandwiches. Garnish sand-nerature control to normal, wich plates with cold crisp cel-

cup cider vinegar tablespoons sugar teaspoons prepared mustard

(or relish)

cup sweet pickle, chopped

12

ery, carrot sticks and pickles. Man, that's a meal!

Mash or sieve drained peaches to make 1 cup. Blend for dessert.

perature control to normal.



	Aged Cheese LB. 49°		FISCHER'S COTTAGE CHEESE Pint 25c
Ground Beef Lb. 35c None Better			
GARDEN-	FRESH FRU	ITS AND VE	GETABLES
BANANAS 29c	APRICOTS	LEMONS 35c	TOMATOES 25c
PEACHES 3-15. 45c	12-lb. lug \$1.39 16-lb. lug \$1.49 25-lb. lug \$2.59	Vatermelons end Cantaloupes	CELERY Bunch 19c
GRAPEFRUIT SEGMENTS 2 No. 2 29c	TALL MILK 2 cans 27c All Popular Brands	COFFEE Lb. 89c All Popular Brands	HONEY 5-Ib. 89c Bradshaw's
\$3.39 case of 24 STRAWBERRY PRESERVES 12-oz. 25c	Instant Coffee 4-oz. 89c Chase & Sanborn	TUNA Light 29c Meat 29c Van Camp's or Cottage	APRICOTS 21/2 size 25c con 25c West Peak
\$5.95 case of 24	DOG FOOD	VINEGAR	MARGARINE
ICE COLD BEVERAGES	3 cans 25c Playfair	Gal. 49c Bring Jug	2 Ibs. 45c Sweet Sixteen
At No Extra Charge Empty Bottles Welcome	Tomorrow's Bread Today!	BROADWAY, MARKET	
DON'T FORGET OUR COUNTRY FRESH EGGS	HOT MASTER BREAD Every Day at 4 p.m. Except Tue. & Sat. Broadway and Market SI. Store Hours 8 e.m. till 8 p.m. Every Day No Limits — Buy All You Want Prices Good Fri., Sat., Sunday		