

Ideas About Freezing, Preserving the Peaches, Pears and Prunes Given

Now that the sweet, dark cherries and apricots have passed in the parade of fruit, the next to follow are peaches, pears and prunes.

Bartlett pears are a perfect canning fruit. Many are preserved in this way as well as by freezing and in preparing jams and marmalades. Bartlett pears retain their shape; have a refreshing flavor and attractive color. Fresh pears for out-of-hand eating are increasingly popular and make a perfect fruit to pack in the lunch box or picnic basket.

Free-stone peaches are among the next fruit to reach maturity. This is the favorite peach among homemakers for canning, freezing and enjoyable fresh eating. The crimson-colored fruit is easily separated from the stone and the velvet skin, rubbed with a cloth to remove fuzz, is often eaten as is.

Italian prunes are also eagerly awaited for canning and freezing. The best quality prune is both plump and firm with a long oval shape. The flesh is yellow-green covered with a deep purple skin.

Canning
When canning any of these fruits choose only those which are fully matured, firm, juicy and just right for eating. Use a 40% syrup made by heating 1 part sugar with 1 1/2 parts water. To prepare Bartlett pears, peel, halve and core. If a large quantity is being done, keep peeled pear halves in salted water until ready for canning. Italian prunes should be washed, halved and pits removed. If they are canned whole the skins should be pricked several times to prevent splitting during processing. Pack jars with prepared fruit and cover with hot syrup. Fill jars to within 1/2 inch of the top. Remove air bubbles and seal according to manufacturer's instructions. Process in boiling water bath for 20 minutes, counting time when water returns to a full rolling boil. Remove jars from canner and cool, well separated and away from drafts.

Freezing
Freezing fruit is sometimes preferred by homemakers because of the natural fruit flavor that is retained by this method. The same 40% syrup used in canning is also used in freezing, with 1/4 teaspoon ascorbic acid added for each cup of cold syrup. For commercially prepared anti-oxidant, follow manufacturer's instructions.

Bartlett pears must be peeled, sliced and then heated for 2 minutes in a boiling 40% syrup. The slices are then removed from the syrup, chilled and packed into jars. Free-stone peaches are first peeled, then sliced pitted and packed into jars. Fill the jars with cold 40% syrup to within 1/2 inch of top. Remove air bubbles and insert crumpled freezer paper on top of fruit. Seal, label and freeze immediately.

Pear Butter
5 pounds ripe Bartlett pears
3 pounds sugar (approximately)
Juice and grated rind of one lemon
1 teaspoon cinnamon
Wash, peel and core pears. Crush pears into large sauce pan and cook in own juice until fruit is soft. Stir frequently. Put through fine sieve or food mill and measure. Add 1/2 as much sugar as pulp, lemon juice and grated rind. Place over heat and cook rapidly with constant stirring. When butter is of a desired consistency, remove from heat and stir in cinnamon. Test by pouring a small quantity on a cold plate. When no liquid appears around edges of "butter," cooking is complete. Ladle boiling hot into hot sterilized jars, seal at once. Yield—about 8 half-pint jars.

Whole anise seed added to pear and pineapple jam lends a special touch to an already delicious sweet.

Golden Delight Jam
2 cups mashed ripe Bartlett pears (6 to 8 medium-sized pears)
4 1/2 cups crushed pineapple (2 No. 2 cans)
1/2 cup lemon juice
7/8 cups sugar
1/2 teaspoon whole anise seed
1/2 bottle liquid fruit pectin
Wash, peel, core and mash pears. Measure. Combine mashed pears, pineapple (do not drain), lemon juice, sugar and anise seed. Bring to a full rolling boil, stirring occasionally, and continue boiling for 10 minutes. Remove from heat and stir in the liquid pectin. Let stand for 2 minutes. Skim. Pour into hot sterilized jars and seal. Yield—About 10 half pints.

5 pounds ripe Bartlett pears (about 15 pears)
3 cups water
2 cups sugar
1 teaspoon ground ginger
1 teaspoon ground nutmeg
1/2 teaspoon whole cloves
3 2-inch sticks cinnamon
1/2 cup white vinegar
Heat sugar and water to boiling. Add spices and vine-

Canned Salmon in Salad Combination

Nothing can beat the fresh-from-the-garden flavor of summer vegetables, and nothing can surpass the flavorful result when they are combined in a salad with tender, colorful canned salmon. One wonderful way to enjoy the best of summer eating is to mix a can of salmon with diced cucumbers and celery and a mayonnaise dressing and then use the mixture as a filling for plump, wine-ripened tomatoes.

This kind of salad is sometimes known as a Tomato Surprise, but its refreshing, satisfying flavor is no surprise to those who make canned salmon a habit in their diets. Canned salmon is delicious to eat as it

comes from the can, and it adds an inviting tang when served with other foods.

Summer Salmon Salad
1 1-pound can salmon
1/2 cup mayonnaise or salad dressing
1/2 teaspoon prepared mustard
1 tablespoon lemon juice
1/2 teaspoon Tabasco
1 cup diced celery or
1 cup diced cucumber
4 whole tomatoes
Lettuce

Drain salmon; flake. Combine mayonnaise, mustard, lemon juice and Tabasco. Add salmon and celery or cucumber; mix lightly. Cut tomatoes in sixths almost through; put in lettuce cups. Fill center with salmon salad. Garnish with additional mayonnaise. Yield: 4 servings.

Dallas

Dallas — Staffin Drug store will remodel the front half of its store this week in keeping with the remodel or move trend currently in vogue in Dallas. Remodeling operations will include the laying of block linoleum and the installation of new angular display cases throughout the store. Window display cases already have been installed.

Mr. and Mrs. L. B. Harris and their son, John, left this week on a two week fishing vacation at Lake Tahkenitch, just north of Heedspoor. Harris, an employee of Willamette Valley Lumber company, is an avid fisherman and hopes to get some salt water fishing in along

with the excellent trout angling found in the Tahkenitch area.

A southern Florida variety of shrimp grows to two feet in length.



Paul & Helen Woodroffe's Saving Center

~~SALEM~~
1/2 Mile North of the Overpass
(This Store Will Not Be Open till Aug. 15)

West Salem
At the Foot of the Bridge
New Stock!
New Fixtures!
New Management!

Open 8 A.M. to 10 P.M.
Prices Good Thursday Evening,
Friday, Saturday, Sunday

VANILLA ICE CREAM **25c**
Satisfaction Guaranteed

Oven-Fresh Crackers **29c**
2-lb. box (Salted Wafers)

Tasty Pak—Cream Style CORN **13c**
No. 303 Tin

Holiday Margarine **17 1/2c**
Pound Pkg.

Val Pac WIENERS **29c**
lb.

Pure Ground Beef **25c**
lb. Made from Govt. Inspected Beef

Fresh-Killed FRYERS **99c**
each Umm—Fried Chicken!

U. S. Inspected Commercial Grade BEEF Short Ribs **19c**
lb.

Local Corn Roast. Ears each **4c**

Radishes AND Gr. Onions **10c**
3-bun.

U. S. NO. 2 Potatoes **69c**
50-lb. sk.

Hood River Cider VINEGAR **39c**
Gallon
40 Grain-For Pickling—Bring Your Container

OUR THANKS TO YOU



For the Wonderful Reception at Our **GRAND OPENING** For This Week's Lineup of Special Values... See Our IGA Ad on Page 7

It is only fitting and proper that we express our sincere appreciation to the many folks whose attendance during our grand opening sale made the event such a big success. The nice things people said about the store made us feel very proud to bring to the shoppers of Salem and surrounding territory the many conveniences that make shopping a pleasure.

For those who haven't yet visited the store, check the outstanding features listed below, designed to make shopping easier, faster, and more fun.

Completely selfservice throughout for faster, easier shopping

Self-Service Meat Department

The easy way to shop for meat. Just reach in and select the meat you want from the large array of pre-packaged, pre-weighed quality meats. No waiting in line to have your meat cut, but if you do want a special cut or size not available at the counter, one of the meat cutters will be happy to give you the necessary personnel service.

Self-Service Produce Dept.

A wonderful display of refrigerated fresh fruits and vegetables awaits you. Shop as leisurely as you wish or hurry through. You'll never find produce that's finer or fresher than at these counters and the variety will astound you. Wrapped in sanitary cellophane, pre-packed for speedier check-out service.

Complete Dairy Department

You'll enjoy going through this completely stocked dairy department. Many brands to choose from. There's milk, cream, sour cream, butter, cottage cheese, whatever you want. And the cheese section is really superb... sharp or mellow, in packages or jars, just what your taste desires.

Frozen Foods and Ice Cream

Fresh frozen fruits and vegetables bursting with garden flavor, fish filets, deliciously tender, pan-ready poultry is easily accessible in open display cases. Velvet smooth ice cream in a wide range of flavors and many other treats.

National Advertised Brands

You'll get the best in the land when you buy a brand and Emery's offer you every opportunity to choose the brands you know and like. See the wide assortment and you'll realize that no effort is spared to give you, the customer, exactly what personal preference dictates. Then for quality and savings, always choose the IGA label, guaranteed to satisfy or your money gladly refunded.

Oceans of It

You'll be amazed and delighted at the acres of free parking. No need to circle blocks or be bothered with parking meters. Hard surface makes it weather-proof. Wide thoroughfares, and plenty of entrances and exits, all make parking at Emery's IGA so easy.

Speedy Checkout Service

Emery's are proud to be the first in the Salem area to introduce the newest in check-out counters. An automatic system that eliminates the tiresome waiting in line customers experience in checking out their groceries in other stores. Come in and give it a trial.

Magic Carpet Doors

Another added convenience at Emery's IGA that makes shopping a pleasure. No need to push heavy doors when entering or struggle with your bundles in open doors. When leaving they open automatically (no tug, no pull).

Kiddie Korner

Another first for Emery's IGA. A place to leave the kiddies to amuse themselves while mother does the shopping. There are comic books and things to keep the kiddies busy. Bring them with you.

Public Rest Rooms

Emery's have heard it said you would welcome this convenience. We hope it meets your approval and we invite you to use it for its intended purpose.



FREE GROCERY WINNERS

The following have until Friday, August 14, 10 p.m., to identify themselves and claim their prize:

PRIZE WINNERS	
Hot Point Automatic Dish Washer—Mary C. Stewart, 590 Union St.	No-Lift Steam Iron—Burl Oliver, Rt. 1, Box 349
Fly Rod—Veronica Meyers, 1535 Jefferson Fryrite—Norman L. Harbison, 1996 So. Commercial	G. E. Electric Mixer—Mae Graham, 1329 Baker
Crosley Clock Radio—Arthur Fowler, Eddyville	Big Hot Dog Guessing Contest—Weighed 68 lbs. 15 ozs.
Cory Automatic Coffee Maker—Patricia Straton, 837 North 15th	C. M. Lowen, 725 Clairmont Drive
Toaster Automatic Electric Toaster—Herman Wilken, 375 So. 17th	Orange Guessing Contest—1,032—Jon. Korn, 3040 Madison
Silax Coffee Maker—Bertha Holcomb, 1186 Elm	Big Cheese Guessing Contest—426 Pounds
Le Nure Furvine, Rt. 1, Box 697	Armour's Star Ham (Each)—A. A. Graber, 1191 N. Winter; L. J. Smith, 320 Kenwood
W. P. Gauthier, 1456 Ruge St.	

You'll Enjoy Shopping at **IGA EMERY'S IGA FOODLINER**
Wallace Road at 7th West Salem