



For a hearty salad, try stuffing tomatoes with sardine filling.

Hot Sandwiches Good for Luncheon or Supper

Hot sandwiches are a good idea for luncheons and suppers when you're looking for an easily prepared main course. A new sandwich recipe combines canned white asparagus and ham topped with a cheddar cheese-water cress sauce. Asparagus, both green and white varieties, is delicious in hot and cold sandwiches.

Hot Asparagus Ham Sandwiches
(Makes 4 sandwiches)

- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1 cup milk
- 1/2 cup grated processed cheddar cheese
- 1/2 cup finely chopped water cress
- 1 No. 2 can white asparagus
- 4 slices toast
- 2 slices boiled ham, cut in thin strips

Melt butter or margarine; add flour and salt and cook. Gradually add milk and cook over low heat, stirring constantly, until thickened. Add cheese and stir

until cheese is melted; add water cress and mix well. Meanwhile, heat asparagus and drain; arrange on toast. Place ham on asparagus; top with sauce.

Broiled Asparagus Cheese Sandwich
(Makes 6 sandwiches)

- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- 1 cup milk
- 1/2 cup grated processed cheese
- 6 slices crisp, cooked bacon, crumbled
- 6 slices bread
- 1 No. 2 can white asparagus, drained
- 2 canned pimiento, cut in strips

Melt butter or margarine; add flour and blend. Gradually add milk and cook over low heat, stirring constantly, until thickened. Add cheese and stir until cheese is melted; add bacon and pimiento on untoasted side. Top with sauce and broil 3 to 4 inches from source of heat 3 to 5 minutes, or until lightly browned.

Using Liver

Liver is so nutritious, it's wise to serve it to a family once a week or so. Cook the liver lightly in a little butter or margarine, then put through the food chopper. Season with salt and pepper and moisten with mayonnaise; use as a sandwich spread. For picking up flavor, put a little raw onion through the food chopper with the liver. Finely diced pepper or celery also make a good addition to the liver because they provide crunchy texture.

Sterilize Glasses

Know how to sterilize jelly glasses when you are going to fill them with freshly made preserves? Place the clean glasses in a large kettle and cover them with water. Bring the water to a boil; boil 15 minutes. Turn off the heat but keep the glasses in the hot water until you are ready to fill each one.

Sandwich Aid

A generous amount of butter or margarine spread on bread slices, when you are making sandwiches, helps to keep fillings from soaking into the bread.

Tea Sandwich

Canned date-nut roll makes quick and delicious sandwiches for a tea. Use cream cheese flavored with grated orange rind for the sandwich filling.

Salad Trick

Potato salad tastes extra-good if you cube the potatoes while they are hot and douse them with French dressing. Then just before serving gently mix in mayonnaise, diced celery, diced hard-cooked egg and any other additions you wish.

Peach Dessert

Peaches and almonds are "naturals" for a year-round dessert. Cook 4 cups milk; 1/2 teaspoon salt and 1 cup uncooked white rice in a covered saucepan over a low heat until most of the milk is absorbed and the rice is tender. Stir several times during the cooking. Allow to cool slightly. Stir in 16 marshmallows cut in half. The marshmallows should not melt entirely. If they do, wait to add the others. Stir in 2 cups peach slices. Serve warm or cold topped with silvered toasted almonds.

Sauce for Sherbet

Pineapple sherbet is exciting refreshment when topped with this maple-flavored red cherry sauce: Combine 1/4 cup maple-blended syrup with 1/4 cup fresh or frozen red sour cherries (drained and pitted), bring to boil, simmer 2 minutes and chill. Makes 2 cups.

Sardines In Tomato Stuffing

Sardines can be tasty other than with the proverbial crackers and cheese. Here they are used to stuff ripe tomatoes.

Sardine Tomato Surprise

- 2 cans Maine sardines (3 1/4 or 4 oz.), drained
 - 1 tablespoon lemon juice
 - 4 medium size tomatoes
 - 1/2 teaspoon prepared mustard
 - 3 level tablespoons mayonnaise
 - Salt and pepper to taste
 - 1/2 cup chopped celery
 - 1 tablespoon chopped stuffed olives
 - 1 chopped hard-cooked egg
- Cut tops off tomatoes; scoop out pulp. Break up 6 sardines. Combine with lemon juice, mustard, mayonnaise, celery, olives, egg and salt and pepper to taste. Fill tomatoes. Chill. Serve on chicory or lettuce. Garnish with remaining whole sardines. Makes 4 servings.

Mushroom Souffle Sandwich Served Hot

Sandwiches these days take many forms. Here is a hot sandwich, combining several favorite sandwich ingredients.

Mushroom Souffle Sandwich

- 2 cups (1-pound can) tiny peas
 - 1/2 cup chopped celery
 - 1/2 cup chopped onion
 - 1/2 cup crumbled blue cheese
 - 6 slices bacon, chopped
 - 1/2 cup cream of mushroom soup
 - 1/2 cup milk
 - 2 teaspoons prepared mustard
 - 2 eggs, beaten
 - 8 slices enriched bread
- Butter or margarine. Drain peas and measure into bowl. Add celery, onion and cheese. Fry bacon until crisp. Drain and add to vegetable mixture. Mix soup with milk, mustard and eggs. Spread bread with butter or margarine and place 4 slices in greased 8-inch square baking dish. Spread vegetable mixture over slices of bread. Top with remaining 4 slices of bread. Pour soup mixture over bread. Bake in moderate oven (350 degree F.) 40 minutes. Makes 4 sandwiches.

TURKEY THAW

Best way to thaw frozen, eviscerated turkey is to allow it to stand at room temperature about 9 hours for birds under 12 pounds and 12-15 hours for heavier birds.

used in the best kitchens

for the best shortcakes and pies



Give "company's coming" flavor to your shortcakes and pies with White Satin Sugar. It blends easily, to bring out the best flavor and make the most delicious desserts you've ever tasted.

White Satin SUGAR

ONLY SUGAR GROWN AND REFINED IN OREGON

1940 Mission St. Phone 2-7661 Salem
Rainbow Avenue Dallas

LOOK WHAT 99¢ WILL BUY!

at NAMELESS

HUNT'S	Whole New Spuds	11 cans	99¢
COTTAGE	Sweet Peas	9 cans	99¢
COTTAGE	Corn Whole Kernel Cream Style	9 cans	99¢
COTTAGE	Sliced Beets	11 cans	99¢
VAN CAMP'S—LARGE NO. 2 CAN	Pork and Beans	6 cans	99¢
COTTAGE	Tomato Sauce	15 cans	99¢
COTTAGE—NO. 303	Spinach	9 cans	99¢
DERBY	Chili Con Carne	5 cans	99¢
SNOW'S	Minced Clams	4 cans	99¢
PURE WHOLE CARCASS	Ground Beef	4 lbs.	99¢

ALSO SOLD IN CASE LOTS
BUY NOW AND SAVE!

TRUCKLOAD SALE—RIPE, SWEET
WATERMELONS lb. **3 1/2¢**

RADISHES	3 bun.	10¢
GREEN ONIONS		
Crisp CUCUMBERS	Each	5¢
12-lb. Lug APRICOTS		\$1.39

FREE EVEREADY FLASHLIGHT

for trying... **BODYSHEEN**

98¢

HERE'S ALL YOU DO:

- Buy Bodysheen! Try it!
- Send coupon with short note of your own composition stating what you liked about Bodysheen. Mail to—

SMONIZ COMPANY
BOX 8137
CHICAGO, ILLINOIS

Smonic will send you your Eveready! Offer limited—see in Weekly Express Aug. 21, 1955.

Lean Rib Steak	lb.	33¢
Tender T-Bones	lb.	49¢

ROUND STEAK	lb.	49¢
Rath's—Ends and Pieces		
BACON	lb.	29¢

LOCKER BEEF		
FRONT QUARTER	1/2 OR WHOLE	HIND QUARTER
25¢ lb.	25¢ lb.	29¢ lb.

SAVE! SAVE! SAVE! SAVE!

1915—MIDGET MARKET—1955

351 STATE STREET AND 1128 CENTER STREET

40 YEARS IN SALEM

CELEBRATING OUR ANNIVERSARY. We want you all to join us and take advantage of some of the greatest meat values we have ever been ble to offer . . . No limits.

Pork Loins	Whole or Half lb.	55¢	Round Steaks	Prime Cuts lb.	59¢
Loin Roasts	3-lb. Average lb.	49¢	Swiss Steaks	Tenderized lb.	55¢
Yankee Ribs	Inches Thick lb.	49¢	WARM WEATHER HINTS		
Pork Roasts	Fresh Pics lb.	33¢	Minced Ham	35¢	
Center Chops	Small, Lean lb.	69¢	Polish Rings		
Dried Beef	Full Pound	95¢	Stick Bologna		
			Wieners	lb.	

MIDGET HOME-CURED HAMS, BACON AND SAUSAGE are noted for their flavor. Fresh from our smoke-house daily. Unexcelled for quality.

Small Hams	Tender No Centers Removed Whole or Half lb.	59¢	For the Picnic	DELICIOUS WIENERS 5-lb. Carton	\$1.50
------------	---	-----	----------------	--------------------------------	--------

WHEN YOU SEE IT IN OUR AD, IT'S SO