

Mayonnaise Cooking Now in Favor

It would be hard to find any one food ingredient that can be used in so many different ways to produce so many flavorful adventures in taste as can real mayonnaise. Cooking with mayonnaise, indeed, is rapidly enlisting the interest of good home cooks from Coast to Coast. Those who've tried it tell others about this new exciting kind of cookery.

According to reports from the Best Foods Consumer Kitchen, cooking with mayonnaise isn't a fad or a passing fancy. It's a very practical working idea, now that the product made from eggs, fresh-pressed oil and delicate seasonings is again plentiful and moderate in cost. It opens up a whole field of food preparation which produces gourmet results without extravagance.

One excellent source of recipe material is the convenient little booklet "What's Cooking with Real Mayonnaise," developed by the Best Foods Consumer Kitchen, where all forms of mayonnaise cookery have been tested and perfected over the past few years.

Women used to think of mayonnaise, chiefly, only when they thought of salads and sandwiches. Today they are finding it is also a luxurious ingredient in soups, sauces and baked products. It can be combined with whipped sour or sweet cream in molded dishes. It can be used in almost every hot or cold dish where enrichment, plus intriguing flavor, adds to the goodness of the final result. Where nutrition is first consideration, mayonnaise is important in family menus. It makes party fare something extra special.

If you haven't yet discovered real mayonnaise cookery, why not begin today to explore its satisfying possibilities.

Letter from Washington HARRIS ELLSWORTH, M.C. 4TH DISTRICT, OREGON

No more than two weeks should be needed to complete the major items of legislative work necessary before adjournment. The Senate should act on the Atlantic treaty. Congress should finish the appropriation bills, several of which have not yet had Senate action, and then we should adjourn.

I suppose, however, the Administration and administration leaders in Congress will insist on keeping the session going several weeks more hoping that something might be done to prop up the sad record of this 81st Congress. If they do it will be a futile and costly effort.

In its first six months this Congress has passed only two laws which could be considered of outstanding importance. One was the bill to give the President powers for reorganization of the Executive departments. The other was the Housing bill.

The previous (80th) Congress did an amazing amount of good and constructive work. I said so in these letters at the time. I said it



every time I could during the campaign last fall. Unfortunately louder and more important voices than mine were maligning the 80th Congress. Now we have a chance, on the factual record, to compare the job we did in the first six months with what our defamers have done in the same period. The New York Times, in an editorial printed July 6th, gives the best summary I have seen, as follows:

"That Eightieth, in fact, now looks like something of a champion. By this time in 1947, and at the end of its own first 6 months of work it had adopted the Greek-Turkish aid program; ratified peace treaties with Italy and the Axis satellites; approved a constitutional amendment limiting the Presidency to two terms; created the Hoover Commission on reorganization

of the Government; passed the Taft-Hartley Act and the portal-to-portal pay law; and enacted a new tax law. Yes, this was a Republican Congress, facing the difficulty of cooperating successfully with a Democratic President."

The good old days when Western members of the House of Representatives could make prompt reply by telegraph to urgent inquiries or requests from constituents ended July 1—unless we pay most of the telegraph bill out of our own pockets. Formerly all telegrams sent by Members on official business were paid for out of the legislative appropriation. There was no limit except that message be confined to official business. It seemed like a reasonable arrangement to me. We always had to pay for our own telephone calls and that was fair enough since with mailing and telegraphing furnished we should be able to pay for our own official phone conversations.

What happened was that a bill was brought to the floor and passed one dull afternoon when most members were in committee or attending to office work. This bill provided for long distance telephoning

calls as well as telegrams—but limited the total amount to \$500 per year. The result, so far as Pacific Coast members are concerned, was to limit our telegrams to three or four PER WEEK—and that's all! Our telegrams, due to the distance, average about \$ each.

The government will save no money by this arrangement. Few Eastern members were using \$500 worth of telegrams per year—but having the privilege of telephoning

now, they will certainly use the full amount. The scheme was merely a redistribution of the communications cost with nearby members gaining and members from a distance taking it on the chin. The irony of the whole thing reached a climax when Time Magazine with its usual sarcasm toward Congress reported that the House of Representatives had with "open handed generosity" voted itself an ADDITIONAL \$500 for telephone calls!



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Foster's Grocery

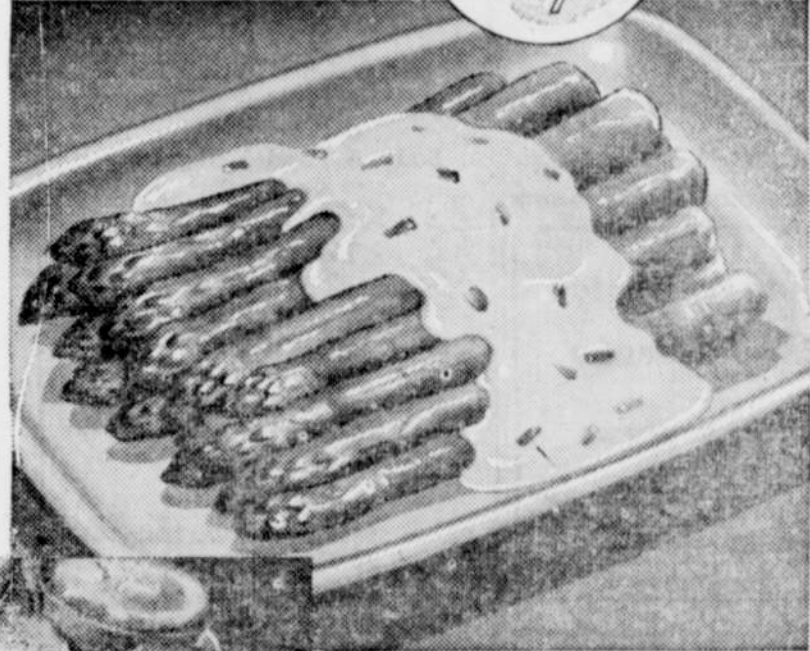
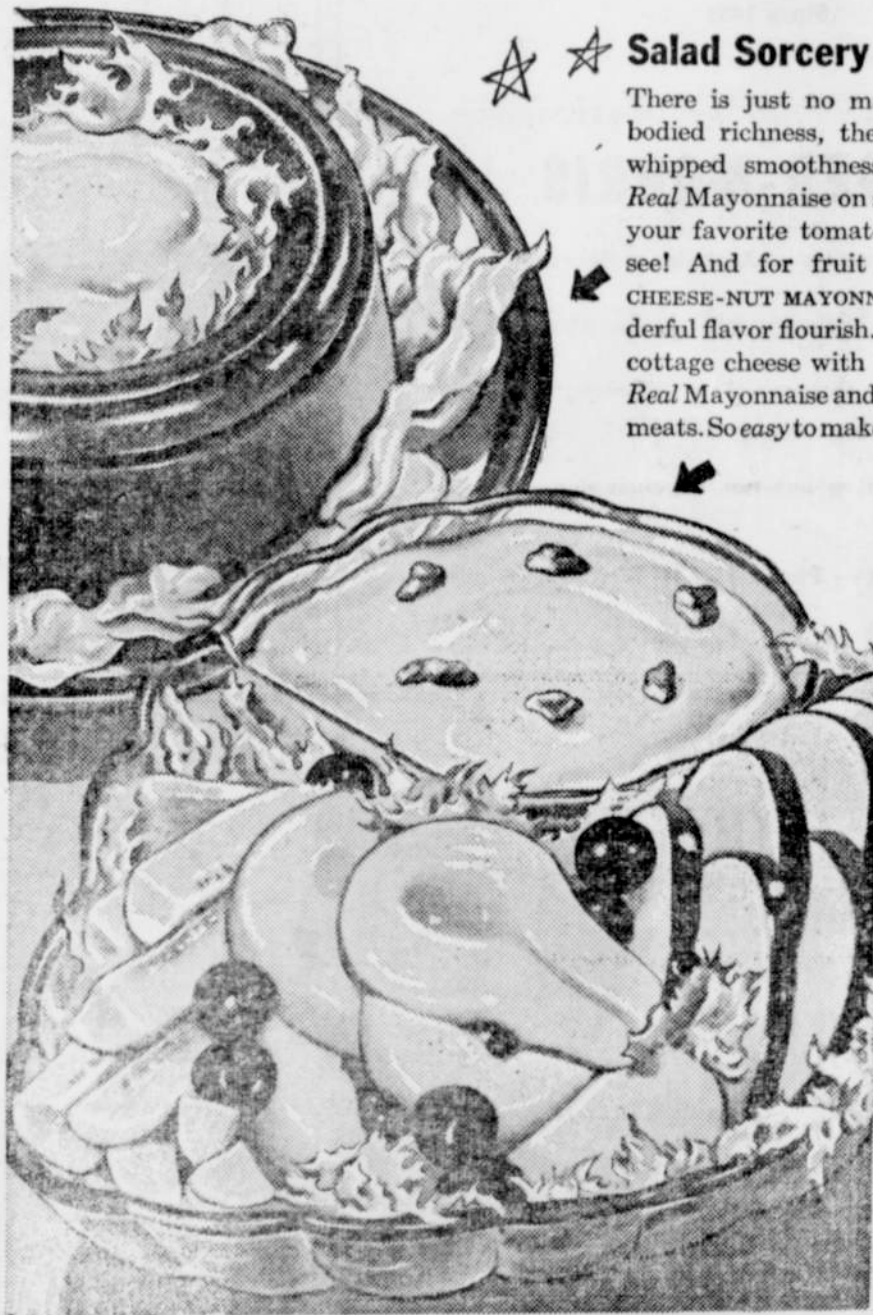
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★ ★ Salad Sorcery

There is just no match for the full-bodied richness, the luscious double-whipped smoothness, of Best Foods Real Mayonnaise on salads. Try it with your favorite tomato aspic salad and see! And for fruit salads—COTTAGE CHEESE-NUT MAYONNAISE adds a wonderful flavor flourish. Just blend ½ cup cottage cheese with 1 cup Best Foods Real Mayonnaise and ¼ cup broken nut meats. So easy to make—so delicious too!



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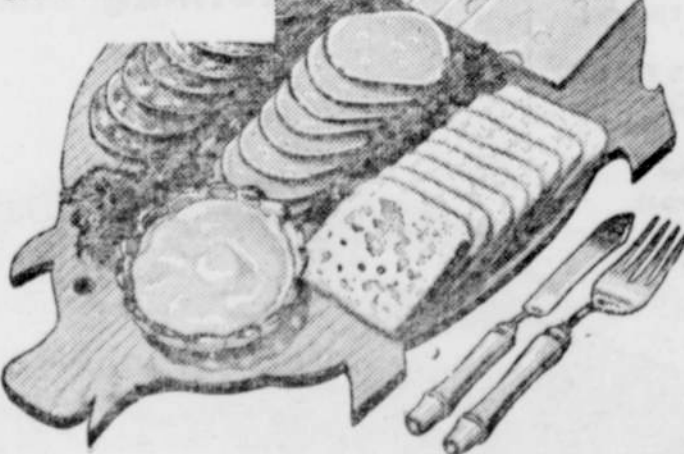
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Magic for Thrifty Baking

¼ cup Real Mayonnaise will replace shortening and one egg in your pet recipe for corn muffins or shortcake. Marvelous flavor touch too!

Sensation in Soups

Serve this CHERRY SOUP chilled, or hot—but be sure to serve it temptingly seasoned with Best Foods! Set aside ¼ cup red cherries for garnish. Put balance of can in saucepan with ¾ c. water, ½ c. sugar, ½ tsp. salt, 1-inch stick cinnamon, small strip lemon rind. Boil quickly 8 min. Rub cooked cherries through fine sieve. Stir 2 tbs. water into 1 tbs. cornstarch and add to cherry purée. Add cherries for garnish, simmer 4 min., stirring frequently. Top with ¼ cup Real Mayonnaise folded into ½ c. whipped cream. (Serves 6)

Here are more
"magic
touches!"



↑ Top Trick for Sauces

The creamy goodness of Real Mayonnaise is ideal in hot sauces for vegetables. For POTPOURRI SAUCE—put ½ c. Best Foods Real Mayonnaise in top of double boiler. Stir in 6 tbs. milk. Add following chopped ingredients: 2 tbs. each of parsley, green pepper, onion; 1 tbs. pimiento; 2 hard-cooked eggs. Heat thoroughly; and serve.

Try them all—and see for yourself how Best Foods Real Mayonnaise adds flavor magic to dozens of different foods.

No wonder! It's so flavor-rich with good things . . . freshly broken eggs, added egg yolks, "Fresh-Press" salad oil, mild vinegar, and spices.

Dress Up Leftover Vegetables with its golden goodness. Breaded carrots, or cauliflower, sautéed in Real Mayonnaise make a crusty treat.

Transform Yesterday's Mashed Potatoes by whipping them again with Best Foods, and browning them in the oven.

Add Zest to Croquettes by using it as a binder. Efficient! Delicious!

Perk Up Hamburgers by spreading them with Best Foods before you broil them. A gourmet touch!

Flavor-Toast Buns and Rolls! Cut them, spread with Real Mayonnaise, pop under broiler. In a few minutes they're golden brown, flavor-rich!

And of course—there's endless salad magic in Real Mayonnaise. Wonderful "as is"—and you can vary it many ways! Add fruit juice. Mix it with catsup or chili sauce. Blend it with whipped cream. It won't turn watery because, unlike ordinary "salad dressing," it contains no starchy filler. Best Foods Real Mayonnaise is all pure mayonnaise. That's why it's America's favorite! That's why it's so good so many ways!

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featuring exciting new ways to liven up your menus. See his special "Menu Magic" displays . . . Ask him for your FREE RECIPE BOOKLET—"WHAT'S COOKING—WITH REAL MAYONNAISE." 28 exciting new kitchen-tested recipes—every one a treat!