



MEATS FOR PICNICS—Summer week-ends ahead encourage one or more lazy day picnics like this one, wherein canned meats make fine finger foods. Turn family and friends loose to fare for themselves. Fun, too.

Mustard, mayonnaise
Assorted fruit or melon
Beverages, hot and cold
Make sandwiches by slicing loaf of French bread lengthwise. Hard rolls are good this way, too. Spread with butter and desired meat spread. Garnish with onion rings and tomato slices. Place second half of bread on top, cut loaf crosswise. You might plan miniature frankfurters with Vienna sausages in Parkerhouse rolls.

Sophisticated Meat Salad Makes A Fine Main Dish

A salad that satisfies the hungriest male and also pleases his dieting wife boasts tasty slivers of meat and toasted cubes of garlic bread. Serve at table or buffet.

- 1 cup cold cuts, cut into thin strips (summer sausage, bologna, ham or luncheon meat)
- 1 clove garlic
- 1/2 cup salad oil
- 1 cup bread cubes
- 1 to 2 heads lettuce
- 1 1/2 teaspoons Worcestershire
- Salt and pepper
- 1/4 cup Parmesan cheese
- 1/4 cup lemon juice

Thinly slice garlic clove and let stand in salad oil for several hours. Remove garlic and put half of the oil in a heavy skillet. When hot, add bread cubes. Fry until lightly browned. Drain on absorbent paper. Break into bite-size pieces, enough chilled lettuce to measure 1 1/2 quarts; put in large salad bowl. Sprinkle with Worcestershire, salt, pepper and grated cheese. Add meat strips, lemon juice and remaining salad oil. Toss thoroughly and served immediately. Serves five generously.

Cold Cut Combinations Are Buffet's Best Friend

Buffet style—that's the way west coast hostesses like to entertain. As a matter of fact, it's a favorite with the family also. Help-yourself meals are more formal and even seem cooler than when seated in the usual fashion.

In choosing cold cuts, think of both canned and delicatessen items. Pick an assortment in shape, texture and flavor. Choose some round, some square, some oval. Choose mild flavored cuts as well as spicy ones. Team up firm cuts like salami with soft items like liver sausage.

Investment Firm Has New Associate

Fred R. Brennan this week became associated with L. C. "Les" Taylor and Dorothy Pierce as a partner in the Medford Investment company, he announced today. Until recent-

- Assorted Cold Cuts
- Chilled Pineapple Cubes
- Jellied Vegetable Salad
- Casserole of Noodles, Peas
- Mushrooms
- Thin Sliced Buttered Rye Bread
- Bakery or Home-made Cake (Melon or Berries)
- Hot and Cold Beverages

Pineapple Cube Idea. For an extra attractive cold cuts platter, arrange the slices around a shallow bowl of fresh pineapple cubes stuck with colored toothpicks. The cool, juicy fruit is a nice accompaniment for the spicy meat. Be sure to choose a fully ripe pineapple; cut it into chunks, sprinkle with sugar and let stand in the refrigerator for a few hours. Substitute well-chilled canned pineapple if you like.

Jellied Vegetable Salad. Use a base of lemon-flavored gelatin. Follow package directions, using a little vinegar to sharpen the flavor. When mixture begins to thicken, fold in diced cucumbers, sliced radishes and sliced green onions. You can make this a day ahead of time. Very refreshing any time.

Hot Dish. For the one hot dish which the buffet menu needs, combine cooked noodles, cooked peas and lightly fried mushrooms. Moisten well with undiluted mushroom soup, season to taste with salt and pepper and top with buttered crumbs. Bake at 350 degrees about 30 minutes. Combine casserole ingredients in the morning and store in the refrigerator until time to bake.

ly, Brennan has served as Oregon manager for Landis, Pelletier and Parrish, Pacific coast multiple line managing general agents. Brennan is well known in Medford through previous business contacts here. He has been in the insurance business for approximately 28 years as a company manager, agent and general agent and has served as secretary - treasurer of the Surplus Line association and as an officer of the Oregon Fire Underwriters association. Since entering the insurance business in January, 1925, Brennan has represented all classes of companies in the field. He is reported to be well acquainted with Lloyds of London coverages.

Brennan is married and the father of two married daughters. He and his wife have moved to Medford from Lake Grove, near Lake Oswego, and are now residing at the Medford Plaza apartments.

Donations Listed

The new "old book" museum at the city library continues to grow, according to the library staff, with a number of recent donations made by valley residents. Mr. and Mrs. E. E. Gore have donated an Altemus edition of Shakespeare and a set of Steele test books dated 1876. A Guthrie's grammar, dated 1790, is the gift of Mrs. Frances Cochran, and Eric de Place donated a La Sainte Bible, 1851.

A first edition of "An Old Fashioned Girl" by Louisa May Alcott was donated to the book museum by Miss Madelon Tallon.

Feeding the Family

By Zola Vincent
Food Editor

Make Way For Picnics: Let Each Fare For Himself

Summer week-ends ahead! Holiday-takers find the 4th of July coming on a Friday with Labor Day on the usual Monday. Groceries and markets will be open as usual on Saturday but smart, happy meal makers will plan for three wonderful days, free from shopping, free from much cooking.

Painless Picnics.

Let's have more of them. If your family has a yen for the great outdoors and wants to wander further than their own back-yard, it is time to remember that picnics at home or aboard can be less trouble than a meal in the breakfast nook.

If your enthusiasm for such things is at low ebb because you don't care to contemplate endless sandwiches, let us contemplate something else. Do it the casual way. Take along or transport to the cool spot the makings instead of the finished foods.

Accessories.

With gay, colorful paper accessories, plates with a smooth finish, sturdy paper cups, salt,

pepper and sugar, all pre-assembled on a tray, you're practically on your way out the door.

The Meat Situation.

Any cold roast slices will come in handy but the meat situation can be covered adequately with a nice selection of canned meats. No refrigeration problem here whether you travel 50 feet or 50 miles. You'll find an assortment for every occasion. Since they're already processed, they may be served cold or with a minimum of heating.

You can even barbecue slices of any of the canned luncheon meats. Or place finger length strips on a barbecue fork, toast, dip in barbecue sauce and put in long bun.

Lazy Day Picnic Pictured.

For a change from the assorted breads (and don't think that we don't think them a fine idea because we do) you might like this attractive offering . . . and so will every one else.

Assorted meat spreads, liver, tongue, ham, Vienna sausage, French bread—buns, butter or margarine, Onions, scallions, radishes

and

Father's Day June 15, 1952
MEDFORD'S FINEST MEN'S STORE • MAIN AT CENTRAL

SPECIAL FOOD VALUES For Friday and Saturday

WE DELIVER

NOTICE
For Your Shopping Convenience We Are OPEN SEVEN DAYS A WEEK WEEK DAYS 8:30 a.m. to 10:30 p.m. SUNDAYS 11:00 a.m. to 10:30 p.m.

6 Cans 89¢

BORDEN'S COTTAGE CHEESE pint 29¢

ROYAL CLUB ORANGE BLEND JUICE 3 46-oz. Cans. 89¢

Nalley's Champion Salad Dressing or RELISH SPREAD 47¢ qt.

Lindsay Select RIPE OLIVES can 19¢

PY-O-MY-BROWNIE MIX 59¢
Chocolate Flavored Fudge Cakes 2 PKGS. — PLUS Brownie Baking Pan

MEAT and POULTRY Specials

Beef Roast Lean Center Cuts Good Steer Beef **lb. 67¢**

Spare Ribs Meaty Young Pigs **lb. 49¢**

Fresh Fryers **lb. 65¢**

NONE BETTER — WE SINGE and Cut 'em Up FREE

THESE FRYERS ARE NOT CUT AND PREWRAPPED THEY ARE BROUGHT IN FRESH DAILY. YOU MAKE YOUR OWN SELECTION FIRST

FRUIT & VEGETABLE Features

AVOCADOS Firm Salad Size **ea. 5¢**

Grapefruit Arizona Sweet —N— Seedless **6 for 29¢**

Green Peppers Fine For Stuffing **ea. 5¢**

Lettuce Crisp Local Grown **2 heads 19¢**

HOMER and ROY'S CENTRAL MARKET

Free Delivery on All Orders \$3.00 or Over
No Parking Worries—Plenty Free Parking Space
At the CORNER of EAST 12th & SOUTH CENTRAL
PHONE 2-5920

strike it lucky with Shaleen Friday

America's favorite nylons are having a birthday . . . their 13th on Friday the 13th . . . and we're having a party . . . a sales and saving party . . . There's a wonderful birthday present for you . . . from SHALEEN . . . one that means dollars in your pocket . . . During the birthday celebration (ending June 30) you can buy your complete stocking wardrobe . . . sheer, sheer SHALEEN in the season's lovely shades . . . at an amazing saving . . . Buy them 3 pairs to the box and SAVE, SAVE, SAVE!

Here are your lucky birthday buys:

- A. PEAK—2.25 a pair—3 PAIRS for \$5.00—SAVE \$1.75
15 denier, 60 gauge, dark seam and peaked heel, medium lengths—also DREAM—15 denier, 60 gauge, patented SHALEEN heel and contrasting dark seam. Proportioned: short, medium, long.
- B. COQUETTE—1.95 a pair—3 PAIRS for \$4.25—SAVE \$1.60
15 denier, 51 gauge, original dark seam. Proportioned: short, medium, long—also 515—15 denier, 51 gauge, regular and contrasting seam, foot and heel, medium lengths.
- C. 815—1.65 a pair—3 PAIRS for \$3.75—SAVE \$1.20
15 denier, 51 gauge, self seam. Proportioned: short, medium, long.
- D. 830—1.50 a pair—3 PAIRS for \$3.25—SAVE \$1.25
30 denier, 51 gauge, self seam, medium and long.

come in today for your birthday present from Shaleen

greta's MEDFORD

"The Best Is Not Expensive"
34 NORTH BARTLETT

Please send me these \$5.00 STOCKINGS

	boxes	size	length
DREAM			
PEAK			
COQUETTE			
515			
815			
830			

Name _____
Street _____
City _____ Zone _____ State _____

Check Money Order Charge