

Feeding the Family

By ZOLA VINCENT
Food Editor

Festive Foods and Beverages For June Party Givers

So many reasons for giving parties in June. June graduates, June brides, welcoming young folks who have been away at school, bon voyage and happy landings parties for vacationers both going and coming. Whatever your planning, entertaining wise, here are good ideas.

Nowhere are party givers more certain to plan parties informally just "for fun" than here. Here the hostess and her keeps it simple in ways like these, whether presiding at a punch bowl or pouring from a pitcher.

Spice Fruit Punch

This beverage, designed to put punch in your party, requires a little aging to blend the fruit juices and fragrant spices. Makes 15 to 24 glasses dependant on their size.

2½ cups orange juice
1 cup pineapple juice
2 cups water
½ cup sugar
Grated rind of 1 lemon
1 tablespoon strained honey
6 whole cloves
½ teaspoon grated nutmeg
½ teaspoon cinnamon
3 pints ginger ale

Combine orange juice, pineapple juice, water and sugar. Add grated rind of lemon, honey, cloves, nutmeg and cinnamon. Mix and let stand three hours or so. Strain through cheese-cloth and add the gingerale when ready to serve. Stir briskly and serve in glasses with ice cubes.

Hawaiian Punch

Simply combine one can pineapple juice, one can grapefruit, one quart gingerale and pour over crushed ice.

Mock Champagne Julep

A spoonful of lemon or raspberry sherbet with a sprinkle of nutmeg and a sprig of mint makes this a memorable "refreshment."

1 cup water
1 cup sugar
¼ teaspoon ground nutmeg
½ cup fresh grapefruit juice
1 cup fresh orange juice
Cracked ice
1 quart chilled gingerale
Lemon or raspberry sherbet

Make syrup of water and sugar. Let stand until cold. Add nutmeg and fruit juices. Fill tall glasses with ice. Add one-half cup of the fruit juice mixture.

Fill glasses with gingerale leaving room for a spoonful of sherbet and garnish with sprinkle of nutmeg and sprig of mint. Sixteen six-ounce glasses.

Raspberry Shrub Float

Frozen raspberries or strawberries, sparkling water and lemon sherbet or vanilla ice cream make this an adequate and delightful refreshment for many parties.

Thaw one package frozen raspberries and press through fine sieve to remove seeds; add one-fourth cup fresh lemon juice and one-fourth teaspoon ground nutmeg. Partially fill glasses with cracked ice; add one-fourth cup of the berry mixture. Fill glasses with sparkling water leaving room for topping with sherbet or vanilla ice cream. Garnish with nutmeg sprinkle. Sixteen six-ounce glasses.

Pink Lemonade

Most families keep at hand a few cans of frozen or canned concentrates for lemonade for practically instant stirring up. A good combination is one can concentrate for lemonade, three cans (same can) of water; then fill lemonade can once with boysenberry, strawberry, loganberry or cranberry juice. Stir well and pour over ice in glasses or from a glass filled pitcher.

Colorful Cubes

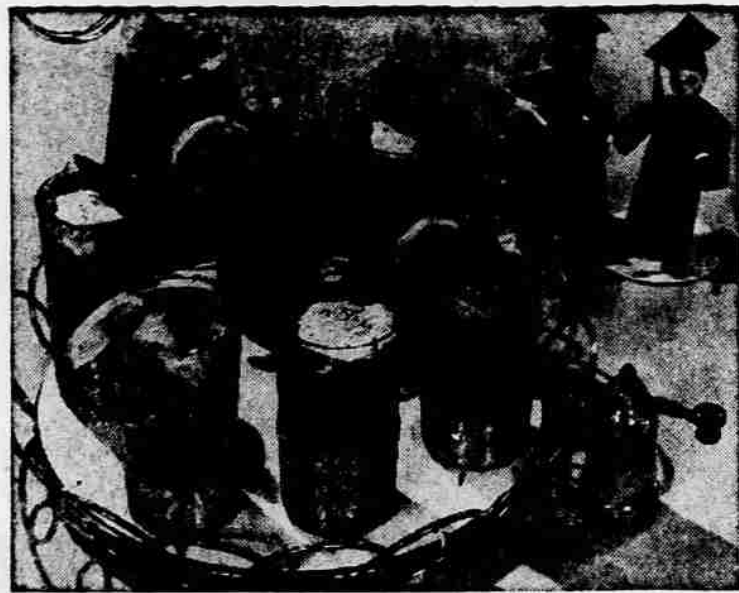
Pour practically any all fruit punch in ice trays for making colorful, flavorful cubes that will not weaken beverage flavors, when melting.

Paper-thin rolled sticks short or long flavored with mint or cheese are happy accompaniments for hot or iced tea, fruit beverages and coffee.

Seasoned Butters

For accompanying a punch bowl, beverage pitcher, hot or iced tea or even coffee for afternoon or evening affair, hostesses like these seasoned butters and so do the guests. They can be well ahead of time, have great variety in flavor, be made in any shape. Or they can be cut in long fingers, rolled and fastened with a toothpick during chilling. Excellent base for watercress and for paper thin cucumber slices. One stick or cube of butter equals one-half cup.

Anchovy. Combine one-fourth cup butter, one tablespoon anchovy paste, one-half teaspoon lemon juice, paprika.



FIRST AID FOR THIRSTY—Diploma days, bride's parties and vacation plans are ahead. Heres' first aid for thirsty folks. The punch is spiked with spice and many good edibles for informal finger and fork eating are suggested in today's food columns.

Cheese. Combine one-fourth cup butter, four tablespoons soft snappy cheese, one tablespoon crushed blue or roquefort cheese or two tablespoons grated Parmesan.

Chive. Combine one-fourth cup butter, one tablespoon finely minced chives and one teaspoon lemon juice.

Cucumber. Combine one-half cup butter, one medium cucumber minced very finely, one-fourth teaspoon onion juice, one-fourth teaspoon tarragon vinegar, salt and celery salt to taste.

Deviled Butter. Combine one-half cup butter, one teaspoon dry mustard, one teaspoon worcestershire, one-eighth teaspoon pepper, one-eighth teaspoon salt.

Horseradish. Combine one-half cup butter, two tablespoons horseradish, one-eighth teaspoon paprika.

Lobster. Combine one-half cup butter, two tablespoons lobster paste, one-half teaspoon lemon juice, paprika.

Olive. Combine one-half cup butter, one tablespoon minced stuffed olives, one-fourth teaspoon paprika.

Salmon. Combine one-half cup butter, three tablespoons mashed salmon, one-half teaspoon lemon juice, paprika.

Sardine. Combine one-half cup butter, three tablespoons mashed sardines, one-fourth teaspoon lemon juice, one-half teaspoon mixed mustard, one-eighth teaspoon paprika.

Others. To one-half cup butter, add two tablespoons finely cut parsley and one teaspoon lemon juice... or add two tablespoons mashed pimento and one tea-

spoon chopped pickles... or add two tablespoons finely chopped watercress, one teaspoon lemon juice, bit of worcestershire.

Canape Surprise. To a cup of moist grated coconut, add a quarter cup each of chopped pistachio or pine nuts and maraschino cherries. Moisten to a paste with maraschino syrup and a little thick cream. Serve as canape on halves of very small hot biscuits or as white bread sandwich.

Canapes, Hot and Cold

Canapes or appetizers that usually accompany a beverage dress up party considerably more than dishes or potato chips, cheese tidbits and salted peanuts. They're fancied both hot and cold. Here are a few easily-made certain to be enjoyed, sturdy appetizers.

Barbecue Canapes, Hot

Season one-fourth pound steak, ground fine, to taste with salt, black pepper, minced onion and worcestershire. Cut white bread in 1½ inch circles. Toast one side and butter the other. Cover untoasted side with seasoned steak about one-eighth inch thick. Dot with butter, place under broiler, brown quickly. Serve hot. Men like.

Cheese Puff Balls, Hot

Mix one-half cup grated Parmesan cheese, one tablespoon flour, dash of salt and pepper. Fold into this two stiffly beaten egg whites. If too crumbly to mold, add a few drops of milk, then form into balls the size of a filbert and roll in cracker crumbs. Fry in deep fat to a light brown, about one minute, drain on paper and serve hot.

Cream two tablespoons butter, one can lobster paste, one teaspoon worcestershire and one teaspoon prepared mustard. Fill cleaned, small celery stalks with mixture. Endive stalks may be used in the same way. As a matter of fact, you can add a bit of mayonnaise to this to make a paste and spread toasted canapes or make rolled sandwiches.

Cheese Dried-Beef Rolls, Cold

A very popular item. Mix one cup cottage cheese with two tablespoons chili sauce, salt and pepper, one teaspoon worcestershire. Spread on dried beef slices, roll tightly and fasten with toothpick. Chill. Those who like onions will add two teaspoons grated onions or chopped chives to this filling. Makes about 12 rolls.

Ice Cream Cake Party Specialty

All you need for a handsome delectable party cake is a baker's eight-ounce angelfood, sponge or chiffon cake, vanilla extract, heavy cream and ice cream in any flavor. Six or eight servings.

Slice one-half inch of cake away from inner rim of any cake that has been baked in an angelfood pan. Add one-half teaspoon vanilla extract to one-half pint of heavy cream. Pack one-half pint any flavored ice cream, (preferably a color such as strawberry, peppermint, etc.) in center of cake. Spread whipped cream evenly over top and sides with spatula. Refrigerate until ready to serve.

Note: Do not prepare more than one hour in advance of serving time unless cake is held at top.

Thursday, June 8, 1955

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Dairy Foods Festival May Be Annual Event

The Dairy Foods festival, presented in Medford last week by the Milk Producers League and the League auxiliary, will become an annual event if recommendations of the league's board of directors are accepted by the membership.

Board members are in agreement that the festival had been a success, and that one should open "June Dairy Month" each year.

Medford was the only city in Oregon having such an event this year.

Over 1,000 adults sampled dishes made from local dairy products, and members of the auxiliary reported that scores of people requested recipes. The auxiliary is considering printing a recipe book of favorite dishes as a result.

Variety Cited

Carl Hoover, Central Point, public relations chairman for the Milk Producers league, said that perhaps the outstanding achievement of the festival was acquainting local people with the great variety of dairy products produced in Jackson county, and the size of the dairy industry here.

freezing temperature. The cake you've cut away can be crumbled and toasted, sprinkled over top.

ranked second only to fruit growing in agricultural dollar volume in the county.

Hoover added that credit for success of the festival should go not only to wives of the milk producers, who formed the auxiliary and presented the event, but also to 4-H club members, business houses, organizations and individuals not connected with the industry who donated their services to the producer organization.

Longview, Wash.—(U.P.)—The body of two-year-old Pat Moore was found yesterday in the waters of the Coweeman river 15 miles east of here where he apparently fell while playing along the shore with other children.

Neither the boy's playmates nor his father, Kenneth Moore of Kelso saw him fall into the river but Cowlitz county sheriff's deputies said today the child apparently drowned.

The tot was reported missing at 7 p.m. yesterday. Search parties were organized but did not find the body until this morning.

Polk, Lincoln Lands Leased To Oil Firms

Salem—(U.P.)—The search for oil will go on in Oregon.

The State Forestry Board has agreed to lease 7000 acres of forest lands in Polk and Lincoln counties to the Sinclair Oil and Gas Corp. for oil exploration. Under terms of the lease the county must begin drilling operations within two years.

The board also leased 1100 acres of forest lands in Lincoln county to Carl T. Arneberg of Eugene, with a stipulation that evidence of drilling for oil be produced in six months.

New York—(U.P.)—Handy & Harmon, bullion dealers, have cut the price of silver 0.50 cents to 89.75 cents a fine ounce, the second reduction this week.



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