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Meat Prices in This Ad Good Through Saturday, April 27

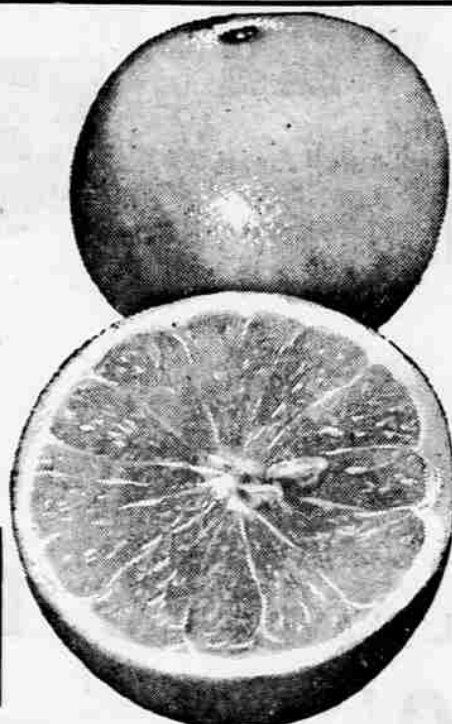
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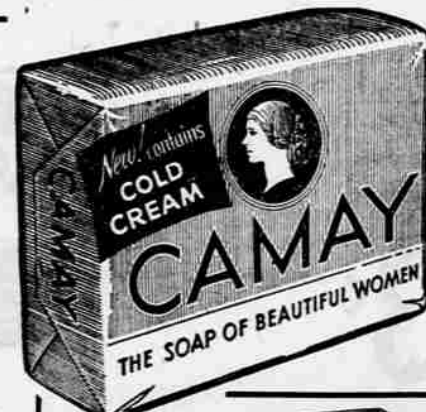
89^c

NEW PINK
CAMAY
Regular Bar

3 for 29^c

Bath Size

2 for 27^c



IT'S HERE!

New, white **Lava** Reg. Size 2 for 25^c

LARGE SIZE

35^c

GIANT SIZE



77^c



SHORTCAKE TIME—It's fresh strawberry shortcake time again. It has been well said that one picture can be worth a thousand words. Can't you just taste those luscious berries, rich whipped cream and golden brown shortcake? Recipes for this and other strawberry desserts are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fresh Strawberry Shortcake

Enjoyed by Young and Old

It's strawberry shortcake time again! A season looked forward to by every member of the family. One thing sure, strawberry shortcake addicts are noted for their stubborn ways. Some like it sweet; some like it a la natural. One group will insist that the berries be mashed with sugar; to another group this is unforgivable, and so forth. Regardless of the way you serve it though, strawberry shortcake is "food for the gods."

California strawberries are reaching the abundant stage in local markets. Northwest strawberries will be coming along a bit later. Soon you will be discussing with your produce man the best time to buy for freezing, canning and jam making. In the meantime, even if you have to splurge a bit, serve fresh strawberry desserts right now.

Middle-of-the-Road Strawberry Shortcake

We favor this shortcake recipe because it is a "middle of the road." Not too sweet; not too tart. Berries cut in half; neither mashed or whole. Biscuit dough is slightly sweetened for a semi-cake effect. We prefer our cream whipped without sugar, but there's no law against sweetening it and perhaps adding a bit of vanilla. Or in place of whipped cream use softened ice cream, soft custard, or for calorie watchers whipped instant non-fat dry milk crystals.

- 1 quart fresh strawberries
- 1 cup sugar
- 2 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 3/4 teaspoon salt
- 1/4 cup sugar
- 1/2 cup shortening
- 1 egg
- 1/3 cup milk

2 tablespoons melted butter or margarine
1 cup heavy cream, whipped.
Cut those luscious red strawberries in half; add one cup sugar and mix tenderly but well. Set aside. Sift flour, baking powder, salt and one-fourth cup sugar together. Cut in shortening. Beat egg and add to milk; pour into flour mixture and mix lightly. Place on lightly floured board and knead gently 10 times. Roll into eight-inch circle. Press lightly into greased eight-inch layer pan. Bake in hot oven, 400 degrees, 30 minutes. When cool split in half. Brush lower half with melted butter or margarine. Top with half the strawberries. Half the whipped cream and remaining shortcake layer. Top with remaining berries and cream. The number of servings will depend on how "mad" your family is for this all-time favorite.

Strawberry Angel Pie
Is Out-of-This World
Strawberry Angel Pie... even the name brings forth visions of something fluffy, tender, delicious and sort of out of this world. We think you'll agree, it is.

- 4 eggs, separated
- 1/4 teaspoon cream of tartar
- 1 1/2 cups sugar
- 1 tablespoon unflavored gelatin
- 1/4 cup cold water
- 1/3 cup strawberry juice drained from strawberries
- 1 teaspoon lemon juice
- 1 1/2 cups crushed fresh strawberries
- 1 cup heavy cream, whipped

Beat egg whites and cream of tartar until foamy. Gradually add one cup sugar, one tablespoon at a time, beating constantly until stiff and glossy. Spread on bottom and sides of greased nine-inch pie pan. Bake in very slow oven, 275 degrees, one hour or until lightly browned and crisp. Cool. Meanwhile, soften gelatin in cold water. Beat egg yolks slightly. Add strawberry juice, lemon juice and remaining one-half cup sugar; mix well. Cook over boiling water, stirring frequently until thickened. Add gelatin mixture. Stir until gelatin is dissolved. Chill until slightly thickened. Fold in berries. Spread half of cream in bottom of meringue shell; top with strawberry mixture and remaining cream. Chill thoroughly.

Strawberry Chiffon Pie

Low in Calorie Delight

With so much attention paid to strawberries and calorie-loaded whipped cream, it behooves us to pay some attention to the poor weight-watchers. This recipe uses low in calories, economical non-fat dry milk crystals whipped to a fair-three-well for its fluffy texture.

- 1 9-inch graham cracker crust or baked pastry pie shell
- 1 package strawberry gelatin
- 1/2 cup sugar
- 3/4 cup boiling water
- 1/3 cup water
- 1 tablespoon lemon juice
- 1/3 cup non-fat dry milk
- 3/4 cup crushed strawberries

Combine gelatin and sugar; add boiling water and stir until dissolved. Chill until mixture begins to thicken. Meanwhile put the one-third cup water and lemon juice in deep one-quart bowl. Sprinkle non-fat dry milk over surface; beat with rotary beater or electric mixer until stiff, takes 7 to 10 minutes. Fold strawberries into thickened gelatin mixture. Now fold in whipped non-fat dry milk. Pour into cooled pie shell. Chill in refrigerator until firm. Makes eight servings.

Crab Meat Salad With Cucumber Mayonnaise

Use canned, fresh or frozen crabmeat for this tasty salad. The cucumber in the dressing adds just the right piquancy to the finished product.

- 1 1/2 pounds crab meat, chilled
- 6 hard cooked eggs
- 1 teaspoon chopped onion or chives
- 2 tablespoons lemon juice
- Salt and pepper

Flake crab meat, reserving large pieces for garnishing. Chop egg and add to crab meat along with the onion, lemon juice, salt and pepper to taste. Toss gently and arrange on crisp salad greens. Serve with this...
Cucumber Mayonnaise
To 1 1/2 cups real mayonnaise add one-third cup chilled chopped cucumber. Makes enough for six to eight servings. Simple, but oh so good.

Wine Adds Gourmet Touch To Casserole Cookery
Cooks of imagination and good taste delight in experimenting with different combinations of foods and seasonings. Perhaps more than any one other in-

redient, wine adds that gourmet touch and great flavor variety to casserole dishes. Its purpose is to bring out or point up the natural goodness of the foods and to subtly round out the combination of flavors. Since the wine alcohol evaporates in cooking, the entire family can enjoy these dishes.

There are natural "taste harmonies" between certain wines and foods, and a knowledge of these will be a good guide in using wine in casserole dishes. Sherry is perhaps the most versatile. It blends harmoniously with fish, cheese, meat and chicken. Next are Sauterne and Rhine wine, their light flavors go especially well with fish, chicken, veal and the milder cheeses. Red table wines, as might be expected, go particularly well in dishes made with red meats and those of robust flavor. The dessert wines are not of much help in casserole cookery; they are used primarily for desserts and sweet sauces.

Salmon Casserole With Mushroom-Wine Sauce

For a trial run using wine in casserole cookery you might like to try this superb salmon casserole with mushroom-wine sauce. Recipe makes six servings.

- 1 1-pound can salmon or 2 cups flaked cooked salmon
- 1 cup soft bread crumbs
- 1/2 cup grated cheese
- 1/3 cup California Sauterne or other white table wine
- 1/3 cup milk
- 2 eggs, slightly beaten
- 1/2 teaspoon each; celery and onion salt
- Dash pepper

Put all ingredients in bowl and mix well. Turn into a greased casserole and bake in moderate oven, 350 degrees, for 30 minutes. Serve with mushroom-wine sauce.
Mushroom-Wine Sauce
Melt two tablespoons butter and stir in two tablespoons flour. Add two-thirds cup milk and cook, stirring constantly, until thick and smooth. Add one-third cup white table wine, one can condensed cream of mushroom soup, two tablespoons chopped parsley, one-half teaspoon Worcestershire sauce and one chicken bouillon cube. Stir over low heat until bouillon cube is dissolved and sauce is piping hot.

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