



PARTY SPOTLIGHT - Tasty, imaginative dips and dunks beyond numbering keep the spotlight year in and year out as we plan parties for teen-agers and grown-ups alike. Cream cheese, dairy-fresh sour cream and cottage cheese are a popular trio on which to build such dreamy concoctions as these. Recipes are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Teen Halloween Party Gives Welcome Dips

Halloween is reason enough for ghostly party giving at all age levels during the next ten days. Our private eye went to parties . . . ferreted out information that young people like the same party foods their elders do.

Here are "just the facts, ma'am" on food most likely to succeed at teen-age doings. Tops on the list of favored foods for party treats are dips and dunks based on that famed dairy trio, cream cheese, sour cream and cottage cheese. Soft drinks, of course, and bowls or pitchers filled with an icy-cold sparkling fruit drink are considered a must in the thirst department.

Here are recipes that should be "real real" with all ages.

Calypso Dip

This delicately green colored dip goes well with vegetable "dippers". Try cauliflowerettes, carrot sticks or hardy curls, short cucumber strips, celery "shovels" or the usual potato chips.

1 large ripe avocado
1 cup cream style cottage cheese

1 tablespoon minced onion
1 tablespoon lemon juice
1/2 teaspoon salt

1/8 teaspoon pepper OR dash or two of tabasco

Peel avocado; press pulp and cottage cheese through a sieve. Mix in remaining ingredients. Place in refrigerator for several hours to blend flavors. When ready to serve, mix well again (top surface may be darkened from exposure to air, but this will disappear when dip is stirred). Spoon into serving bowl. Arrange avocado slices which have been dipped in lemon juice on top for garnish. Makes about two cups of dip.

East Indies Dip

A bit of curry powder and chutney from the East Indies makes this cream cheese dip distinctive. Garnish with chopped chutney for added interest.

1 3-ounce package cream cheese

1 tablespoon finely chopped chutney

3/4 teaspoon curry powder

1 teaspoon lemon juice

1 teaspoon grated onion

2 to 3 tablespoons cream

Soften cheese at room temperature. Combine cheese, finely chopped chutney, curry powder, lemon juice; blend well. Add cream gradually until the right dipping consistency. Serve with potato chips, corn chips or pretzels.

Variations: Add chopped coconut and/or finely chopped

almonds and peanuts for both flavor and texture variety.

Florentine Dunk

Whether you call it a dip or a dunk, we think you'll like this "real" different conglomeration of taste-bud teasers.

1 3-ounce package cream cheese

2 tablespoons anchovy paste

1 cup dairy fresh sour cream

3/4 cup chopped parsley

3 tablespoons chopped chives

2 tablespoons chopped capers

1 tablespoon lemon juice

1/2 clove garlic, minced

Salt and pepper

Blend cream cheese and anchovy paste. Add remaining ingredients and stir until well mixed. Place in refrigerator for several hours to season. Spoon into serving bowl; garnish with bits of green pepper or pimento, if desired.

Punch Will Give Party That Certain Sparkle

The right punch will give any party that friendly sparkle of hospitality needed to make things "go, man". Since punch is usually served at fairly large gatherings we give you two recipes to serve 25 or more.

Dreamy Orange Punch

Combine six cups fresh orange juice, one cup fresh lemon juice, one-half cup maraschino cherry or raspberry juice with one-half cup sugar. Stir until sugar is dissolved. Chill thoroughly. Just before time to serve pour over ice in punch bowl and add one quart ginger ale. Garnish with attractively cut lemon and orange slices or other fruit. Makes enough to fill 25 to 30 punch cups.

Variation: Add two quarts lemon, orange or pineapple sherbet to the punch bowl just before serving.

Ready-Mix Citrus Punch

This party punch may be prepared well in advance and kept in glass jars until needed. For 50 punch cup servings: Combine four cups hot tea with one cup sugar. Stir until sugar dissolves. Add one cup fresh lemon juice, one quart fresh orange juice and 2 1/2 cups pineapple juice. Chill. When ready to serve, pour over block of ice in punch bowl and add three quarts of ginger ale.

Panned Apples

For a Sunday treat serve crisp bacon slices with these tender juicy apple wedges. Pare five apples and cut into wedges. Melt one tablespoon butter or margarine in heavy saucepan. Place apples in pan and add one-half cup water, one-fourth cup sugar. Cover

Holmes Asks FRB To Be Selective

Salem—Gov. Robert D. Holmes has asked the Federal Reserve Board to be more "selective in its credit controls to keep from upsetting Oregon's lumber economy again."

In a telegram to William McChesney Martin III, chairman of the board, Holmes said "this region of the nation cannot keep pace with the rest of the country if the construction industry is recurrently crippled by 'tight money' policies applied indiscriminately."

The governor said that blanket restriction on credit was "causing disastrous fluctuations in the economy of the Pacific Northwest, which is largely geared to lumber production."

Budapest, Hungary—Hungary has rejected a U.S. appeal to allow Josef Cardinal Mindszenty, Roman Catholic primate of Hungary, to leave the country.

and cook gently three to five minutes. Remove cover and cook without stirring until syrup thickens. Of course, it isn't absolutely necessary to pare the apples, many people prefer not to.

Chicken No Longer Just a Sunday Treat

The price of chicken is mighty low nowadays, and preparing a chicken dinner is no longer any sort of a chore with already cut-up and pre-packaged fresh chickens readily available. So no wonder chicken is such a favorite with everybody.

If the chicken is bought in a vacuum sealed plastic package, it need not be re-wrapped before you put it into the refrigerator or freezer. If you plan on freezing the chicken do so immediately.

Chicken a la Mexico

Southern fried chicken may be the most popular way of fixing chicken, but we think you'll find this Mexican type chicken at least a close second. Plan on one-half pound chicken per serving.

2 1/2 to 3 pound frying chicken, cut up, or comparable weight of favorite pieces

1/4 cup flour

Salt and pepper

1/2 cup salad oil (or olive oil)

1 onion, chopped

1/2 green pepper, sliced

2 or 3 stalks celery, chopped

1 can mushroom stems and pieces

2 cans tomato sauce

Shake pieces of chicken in paper bag with flour, salt and pepper. Heat oil in skillet, add chicken pieces and brown. When well browned, place in a casserole. Add chopped vegetables to frying pan and saute until limp. Pour over chicken in casserole. Combine mushrooms, including liquor, with tomato sauce and add to casserole. Bake in moderate, 325 degree, oven for one hour or until tender. The gravy is excellent for serving over rice.

LARGE SIZE SNOW WHITE

Cauliflower

19^c Each

SOLID GREEN

Cabbage

5^c LB.

FANCY LOCAL

Spinach

19^c

Cello Pkg.

EXTRA FANCY

WINESAP APPLES

2^{LBS} 29^c

FRESH CALIFORNIA

DATES

2 Lb. 49^c

Cello Bag

"MEDFORD'S FINEST MEATS SINCE 1940"

SPOTLIGHT Special

"CHOICE" BONELESS SIRLOIN TIP and RUMP ROASTS

95^c lb

"Choice"

SWEET AND TENDER

LEG O' LAMB

75^c lb.

"SWIFT'S PREMIUM"

HEN TURKEYS

49^c lb.

10 TO 14 LBS.

"SWIFT'S PREMIUM"

Franks

59^c lb.

OLD FASHION KRAUT - 22-oz. Jar 33c

In Cello Pkg.

Robertson's 25^c ea.

Tamales 2^F 45^c

CHICKEN OR BEEF

FRESH 1 Pound . . . 49c

GROUND 3 Pounds . . \$1.39

STEER BEEF 10^{LBS} 398

BONELESS PORK LOIN ROAST

89^c lb

"CHOICE" TENDER WELL AGED T-BONE STEAKS

\$119 lb

"SUNSHINE" Animal Crackers

5^c Pkg.

MAXWELL HOUSE COFFEE

1-lb. Tin **69^c** 2-lb. Tin **\$137**



HORMEL'S Chili 3 1-LB. TINS

89^c

"CARNATION" BRAND LIGHT MEAT TUNA

4 TINS \$100



LOG CABIN SYRUP

LARGE 98^c

48-OZ. TIN

SNOW'S NEW ENGLAND

Clam Chowder

4 15-OZ. TINS \$100

NESCAFE INSTANT COFFEE

LARGE 98^c

6-OZ. JAR



WHITE KING LIQUID DETERGENT

LARGE 49^c

22-OZ. TIN



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