



NO-BAKE DESSERT—High and mighty effective is this no-bake cheese dessert that blends cottage cheese, whipped cream, milk and lemon juice; depends on unflavored gelatin for extraordinary lightness of texture and creaminess.

Feeding the Family

By ZOLA VINCENT
Food Editor

No-Bake, Cheese Pie Rises to New Heights

An internationally famous dessert, cheese cake, can be given new Spring styling as a pie; and what a pie! This specialty of many fine restaurants need no longer be the envy of home cooks. They need only use this modern short-cut method; rely on unflavored gelatin for a perfect blending of cottage cheese, whipped cream, milk and lemon juice.

Higher, lighter and creamier than similar desserts, this one gets the cold treatment; goes into a nine-inch baked pie shell, graham cracker or vanilla wafer crust, then back into the refrigerator for fun, fresh, strawberries or serve with a strawberry sauce for dessert Spring song.

1 envelope unflavored gelatin
¾ cup sugar
1 cup milk
1 teaspoon grated lemon rind
2 cups (1 pint) creamed cottage cheese
¼ teaspoon salt
1 tablespoon lemon juice
2/3 cup heavy cream, whipped
1 9-inch baked or other favored pie shell
Fresh strawberries

Combine gelatin and sugar in top of double boiler; stir in milk. Place over boiling water, stirring occasionally, until gelatin is dissolved, about eight minutes. Remove from heat; add lemon rind; cool. Sieve cottage cheese into large mixing bowl or beat with electric mixer until smooth. Stir in cooled gelatin mixture, salt and lemon juice. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Fold in whipped cream. Turn into prepared shell. Chill until firm. Garnish with fresh strawberries, extra whipped cream.

Fish Sticks Good Any Time of Day

Golden-fried fish sticks are an economical, convenient and versatile food for appeasing family appetites any time of day. They may be served for breakfast with scrambled eggs; are good at luncheon with a tossed salad; satisfying at snack time with a glass of milk; delicious at dinner as main dish.

Fish sticks are skinned, boned, breaded, pre-cooked and then flash-frozen fish of numerous varieties. They're handy for freezer compartment storing and so easy to prepare by simply following package directions.

Hot Appetizers. Golden-fried fish sticks are popular at parties, too. Cut each fish stick in three or four pieces and place in a single layer in a baking pan. Bake in hot oven, 400 degrees, for 15 to 20 minutes or until heated through and crisp. Spear each piece with colored toothpick and serve with a tangy cocktail sauce made by combining three-quarter cup catsup, one-quarter teaspoon salt, six drops tabasco, three tablespoons finely chopped celery. Combine sauce ingredients and chill. Enough to serve six persons.

Stuffed Flank Steak

Flank steak is an economy cut because it is less tender, usually braised. It makes wonderfully good eating. It is boneless, about one inch thick, is 12 to 14 inches long and four to six inches wide making it ideal for stuffing and rolling. Score with sharp knife to

cut fibers thereby making meat more tender.

Stuffing made with 2 cups crumbs
1 flank steak (about 1½ pounds)
2 tablespoons fat

Score steak and spread with stuffing. Beginning at one side, roll the meat like a jelly-roll. Tie securely in several places with clean string. Brown roll on all sides in the fat in a heavy pan. When brown, slip a rack under the meat if you like. Cover pan closely. Cook in 350 degree oven about 1½ hours.

Attractive to serve because papa starts carving at the end of the roll and cuts cross-grain so that each serving is a round slice with stuffing in center. Make gravy with the drippings. Six generous servings.

New Dunks for Popular Fresh Artichokes

California grows not only the most and the best but practically all the artichokes grown commercially in the 50 states. A member of the thistle family, artichoke blossoms are prized for the fine flavor at their petal base and for the heart.

Many maintain stoutly that artichokes are unsurpassed when offered with a simple lemon-butter sauce made by combining one-quarter cup butter or margarine, two tablespoons lemon juice, one-half teaspoon salt, dash of cayenne. Some add two tablespoons prepared mustard to this. For those seeking something new in artichoke artistry, we have two suggestions:

Horseshoe Dunk. Combine one cup mayonnaise, one-half cup rich milk, one tablespoon lemon juice, one-quarter cup horseradish, one-quarter teaspoon fresh-ground black pepper; mix thoroughly. Makes 1½ cups for serving with hot or chilled artichokes.

Mustard Mayonnaise. This, too, is good served with either hot or chilled artichokes. Gradually blend two tablespoons prepared mustard and 1½ tablespoons fresh lemon juice into one cup mayonnaise for four to six servings depending on size of artichokes.

Spinach Piquant. Dress up fresh spinach like this, quickly and handsomely. Get new flavor and texture interest, too. Six servings.

6 slices bacon
½ cup onion rings
2 pounds fresh spinach
½ teaspoon whole oregano leaves
1 tablespoon cider vinegar
1/8 teaspoon ground black pepper
1½ teaspoons salt

Onion rings for garnish. Fry cut-up bacon until crisp; remove from skillet and drain off all but two tablespoons or so of fat. Add onion rings to pan; saute until transparent. Remove from pan; set aside.

In the meantime, wash spinach, being sure to shake off excess moisture. Put spinach in skillet; sprinkle with oregano; cover and cook only seven or eight minutes. Add other ingredients; toss lightly.

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ILLINOIS VALLEY

Property To Be Donated

By RUTH RAUSCH

Cave Junction—Mr. and Mrs. Gilbert Clayton have announced their intention to deed a portion of their property to the community for a park.

The land is that upon which the Centennial botanical garden is now being built by the Illinois Valley Grange as a road side rest park and picnic grounds. Plans for the garden include all the trees and shrubs in the area to be plainly marked with both the popular name and the botanical name of the plant. The park will also be equipped with tables and benches, comfort stations and water.

Details of the transaction are to be drawn up by Mr. and Mrs. Clayton and their advisors at a later date.

Mr. and Mrs. Harry Floyd of Holland were accompanied by Mrs. Nellie Streit of Grants Pass, an aunt of Floyd's, on their long week end trip to Portland over the Easter holiday.

While in Portland, they stayed with Mrs. Nellie Dean, Floyd's sister, and visited with Mabel Leonard Cook and Madge Durkee Mayor, both of whom lived here at one time.

Mrs. Saidee Smock, Mrs. Floyd's mother, made the return trip with them and is now staying at Mrs. Joy's rest home on Florence lane in Grants Pass.

Dr. and Mrs. A. N. Collman have returned from a busy two weeks vacation visiting friends in Southern California.

John Collman, now with the U. S. Marines, has graduated from the jet mechanics school in Memphis and is now stationed in Ed Toro, Calif.

George Martin, who was stricken while vacationing in Arizona and was hospitalized in Blythe, Calif., for a while, is now recuperating at home. His condition is improving. Mr. and Mrs. Martin were driven home last week end from Sacramento by their daughter and son-in-law, Mr. and Mrs. Jim Coan.

The announcement made in

Garnish with a few uncooked onion rings.

Peach Coffee Cake

Just open a can of those juicy, sun-ripened California cling peach slices and quickly put together this peach dessert for pleasing the family at breakfast, at noonday or at the evening meal. It's done in a square pan for cutting into squares and serving warm, plain or with cream.

1 cup sifted all-purpose flour
¼ cup sugar
2 teaspoons baking powder
½ teaspoon salt
3 tablespoons shortening
1/3 cup milk
1½ tablespoons melted butter or margarine
1 tablespoon honey
½ teaspoon grated lemon rind

Sift together flour, sugar, baking powder and salt. Cut in shortening. Stir in milk. Spread in bottom of greased eight-inch square pan. Arrange well-drained peach slices in rows over dough. (Add peach syrup to any handy fruit juice or juices.)

Blend butter, honey and lemon rind and drizzle over peaches. Bake in hot, 400 degree, oven 30 to 35 minutes. Cut into squares and serve warm.

Bacon Bits

Bacon is big business. Americans eat well over a billion pounds of it a year. Most bacon is pan-fried, but baking, broiling, barbecuing and grilling are also recommended.

For pan-frying, the old rule says to start with a cold pan, then cook slowly and turn often. In cooking bacon for a crowd, however, the easiest way is to put it in the broiler for about eight minutes, turning only once. Baking bacon saves stove spattering. Ten minutes in a 350 degree oven without turning, in a shallow pan with a rack and the bacon is crisp and brown.

For a simple salad, crumble crisp cooked bacon over mixed salad greens and toss with an oil and vinegar dressing.

Give green beans new flavor by sprinkling with crumbled crisp bacon.

Balance the budget with lamb patties wrapped with bacon and broiled. Crumble a few pieces of cooked bacon into waffle batter or corn muffin mix.

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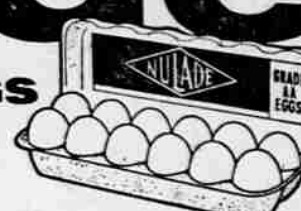
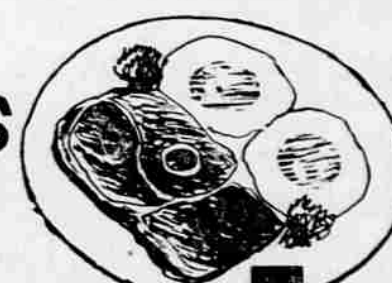
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Project for eight summers. The baby was welcomed home by a sister, one year old Molly.

Norma Martin, daughter of Mr. and Mrs. Bob Martin, was home for the Easter holiday from the Multnomah School of Bible in Portland.

A group of young people from the Kerby Assembly of God church attended the Sec-

tional Youth Rally in Grants Pass Monday evening, where the Rev. Dale Hoskins of Glendale, Christ Ambassador for the Umpqua section was the principal speaker.

The St. Mathias Guild met on Wednesday to continue working on items for the annual bazaar which is held in November and also made preparations for the rummage

sale planned for the first Saturday in May. Hostesses for the day were Mrs. Anne Leonard and Mrs. Harry Smith.

Valley to submit plans to the committee this month.

Ideas and plans for events must be in writing, Spieth pointed out, and must include not only the event, but the specific place, time and date of the event. The written data is to be sent to Spieth at the earliest possible date.

The Illinois Valley High school Advisory Council will meet Thursday evening, April 9, at the high school. The meeting had been scheduled in March, but was postponed because of the school spring vacation.

Six Valley Boy Scout leaders took part in the annual 491 training program which was held this week end near Williams. The over night camp out is designed to instruct the leaders in conducting their own Troop training programs.

Mr. and Mrs. Jack Williams are back from a week in Los Angeles where they assisted Mr. and Mrs. Herman Berg and F. C. Plueger move their household to the Valley. They recently took up residence on the old Chapman ranch, which they had purchased about two

years ago. Plueger and Mrs. Berg are father and sister of Mrs. Williams.

A reminder has been issued from the office of the local state fire warden, John Moe, that burning permits are now a requirement for both brush burning and for incinerator use. All incinerator permits issued last year should be renewed and new permits issued for new installations or to new users in the area.

The mandatory requirements for incinerator use are: to have an enclosed serviceable incinerator; to have a minimum of 25 feet cleared grounds; burner opening to be covered with heavy gauge screen not to exceed one-quarter inch mesh; no burning allowed in high winds; burning to be attended until fire is out; no burning between 9 a.m. and 7 p.m.; incinerator to be located in suitable area.

An announcement has been received of the birth of a boy, Lance Elliott, born to Mr. and Mrs. Roger Newton on March 21 in Reno, Nev. Newton, who is now teaching in Reno, will be remembered in the Valley as one of the smokejumpers who was with the local Aerial