# Feeding the Family

By ZOLA VINCENT
Food Editor

**Iced Coffee Variations For Super Summer Coolers**

Iced coffee is a superbly refreshing drink all by its tall, dark and handsome self; is made in millions of homes, ordered in restaurants throughout the land. Often it is taken straight, sometimes with sugar, sometimes cream; occasionally with both cream and sugar.

Today, we talk of other interesting and delicious ways to vary ice coffee; can think of no beverage that lends itself to so many variations. The happy fact is that coffee blends well with any number of other fine flavors.

Let's take spices, for example. Stick cinnamon makes a fine stirrer for a glass of frosty coffee, imparting a touch of its own fragrance and flavor. Even better, let's make this special summer cooler as a starter.

**Spicy Iced Coffee**

Pour three cups hot, double-strength coffee over two cinnamon sticks, four cloves and four allspice berries. Let stand one hour. Strain and pour over ice in four tall glasses. Have cream and sugar handy for those who wish them.

**Consider Cream**

Cream in virtually all its forms is a good friend to iced coffee. Plain cream in a pitcher is widely used and it looks mighty pretty swirling down among the ice cubes.

Whipped cream makes a luscious topping for coffee, hot or cold, and it takes on extra appeal with a dash of nutmeg sprinkled over it.

Ice cream and cold coffee is a delicious combination. Best leave out the ice cubes here, though — the ice cream will do the cooling as it mixes with the coffee.

**More Variations**

Angostura Bitters are a tantalizing blend of many spices. Add a drop or two to iced coffee and see how truly good it is.

For those who like their coffee sweetened, simple sugar syrup is the ideal sweetener; is passed in a cream pitcher as indicated in our picture. It goes into complete solution with the cold coffee at a touch.

Another sweet addition to iced coffee is chocolate syrup; here offered in a bowl with a ladle. A tablespoonful or two makes a fine Mocha Cooler.

Continentals never drink cream in their coffee but they often add a twist of fresh lemon peel for flavor. Try it in iced coffee without cream for refreshing touch.

**Coffee Ice Cubes**

That container at left, back of our picture today is for those ice cubes. Iced coffee enthusiasts are likely to make coffee cubes. Brew extra breakfast coffee and cool. Freeze into coffee ice cubes, turning temperature control to coldest point for rapid freezing. Then make iced coffee anytime by pouring regular strength hot coffee over the cubes.

**Iced Coffee Methods**

There are two approved methods of making iced coffee:

Pour hot, double strength, freshly made coffee into a tall glass filled with ice. The double-strength coffee makes up for dilution caused by the ice. To make double-strength coffee, place the regular amount of coffee normally used for brewing hot coffee into the coffee maker; use only one-half the amount of water. Do not put twice the amount of coffee with the usual amount of water as this does not permit proper extraction.

Our pour pre-cooled regular-strength coffee into a tall glass filled with ice. Immediately after brewing regular-strength coffee, pour into earthenware, enamel or glass container with tightly fitting cover. Allow to cool. Don't brew coffee more than three hours before it is to be served as iced coffee.

**Instant Iced Coffee**

When using instant iced coffee, mix twice the usual amount of instant coffee with a little water (hot or cold according to directions on the jar), in each tall glass. Add ice cubes, cold water and stir thoroughly.

**Coffee Nectar**

This is one of the most refreshing of frosty coffee drinks. When weather gets really hot, some people even like it for breakfast. Place 2¼ cups strong, cold coffee, one tablespoon Angostura bitters and one pint coffee ice cream in bowl or blender and beat until smooth and creamy. Pour into three or four tall glasses.

**Coffee Alexander**

Here is a short, summery, after-dinner drink that tastes as good as it looks. Pour two tablespoons Creme de Cacao in table wine glass. Fill almost to top with strong, ice cold coffee; mix. Float softly whipped cream on top. One serving.

In a bowl, place 2½ measuring cups strong, cold coffee, five tablespoons chocolate syrup and one pint coffee ice cream and blend with rotary beater until smooth. Pour into four tall glasses.

**Coffee Hawaiian**

Coffee comes from the tropics—and so does pineapple juice. Here they meet in a deliciously different summertime cooler. Combine two cups strong, cold coffee, one cup chilled pineapple juice and one pint soft coffee ice cream; beat thoroughly until mixture is smooth and foamy. Pour into four or five tall glasses.

**Put Luscious Fresh Peaches in Pudding**

"Lush" is the word for the peaches in our markets right now. Many prefer to pick the ripest peach in the basket, eat it out-of-hand. But if you've a mind for peaches in a dessert pastry, you'll enjoy making and serving this fresh peach pudding.

- 1 cup sifted all-purpose flour
- 1 cup sugar
- ½ teaspoon salt
- 1½ teaspoons double-acting baking powder
- 4 tablespoons butter or margarine, melted
- ½ cup milk
- 6 cups (3 pounds) thinly sliced fresh peaches

Sift flour with one-half cup of the sugar, salt and baking powder. Cut in two tablespoons of butter or margarine. Stir in milk. Spread batter in a buttered 8x8x2-inch pan. Cover with thinly sliced peaches. Sprinkle with the remaining one-half cup sugar. Dot with remaining two tablespoons butter or margarine. Cover with aluminum foil and bake in a preheated moderate oven, 375 degrees, 20 minutes. Remove cover and bake 40 minutes or until done. Cut into squares and top with whipped cream or dairy sour cream, if desired. Six servings.

**Brandied Cheese Spread**

Roquefort cheese is a wonderful mixer, particularly with cream cheese, seasonings and brandy for a canape spread. This may be served at once but best results are obtained if it is stored in the refrigerator for 12 hours or more before serving. Well refrigerated, this brandied cheese spread will keep for several weeks. Many keep a small crock of it "going" for quick availability.

- 6 ounces cream cheese
- 4 ounces Roquefort cheese
- 2 tablespoons olive oil
- 1 tablespoon dry mustard
- 3 tablespoons brandy

Let cream cheese soften at room temperature; beat until fluffy. Crumble Roquefort cheese into cream cheese; add olive oil and beat until well blended. Stir in mustard and brandy; chill. Serve with your favorite crackers for many compliments.

ICED COFFEE – Ways with refreshing iced coffee are many. In this picture we have assembled half a dozen delicious ways other than the tall, dark and handsome beverage made often at home and frequently ordered in restaurants. These and other variations are included in today's food colums.

## Church Conference At OSU Cancelled

Corvallis–The 1962 Oregon Town and Country church conference has been cancelled this year, according to the Rev. Loren H. Bush, Corvallis, conference recruitment chairman.

Lack of sufficient registrations to merit holding the conference was given as the reason.

The conference had been scheduled next week, Aug. 6 through 10, at Oregon State university. The Oregon Town and Country church conference was started 14 years ago in an effort to help clergy and lay leaders understand and meet the challenges to the town and country church brought about by social and economic changes.

Conference sponsors are the Archdiocese of Portland in Oregon, state and local church women's associations, Oregon Council of Churches, Oregon Farm Bureau Federation, Oregon-Washington Farmers Union, Oregon Home Economics Extension Council and Oregon State Grange in cooperation with the Cooperative Extension Service and OSU.

## Timber Purchase Procedure Changed

Portland–(UPI)–Regional Forester J. Herbert Stone today announced a new procedure aimed at assisting purchasers of National Forest timber.

The change concerns the current practice of requiring timber operators to build roads to reach timber lands, then letting them recoup the cost by paying less for the timber.

Stone said the new practice will make use of a sliding scale to let operators regain road costs quicker. The effect will be to reduce the amount of working capital needed for road construction.

## Tourists Cruise On Vessels Once In Heroic Service

By CLAIRE COX

New York –(UPI)– A small fleet of vessels that saw heroic service in World War II now carries more than a million tourists on cruises around Manhattan Island every year.

Six Circle Line ships make the 35-mile, three-hour cruise daily from March 31 to Nov. 4, giving 4,000 persons each day the kinds of views of the big town they have seen before only in movies.

Since it was organized after the war with surplus vessels, the fleet has logged more than 1.1 million miles. The flagship, once a banker's yacht, was built in 1902 and saw training and patrol duty in World War II.

Most of the vessels are newer. The Circle Line VII, for example, was built for war duty in 1943 and was used in the invasion of Sicily and the battle of Salerno. The Circle Line VIII, was one of the infantry landing craft used in the Normandy Invasion.

Others among the vessels were used for landings in the Pacific or cadet cruise training ships. One, the Circle Line XI, constructed in 1932, served as an escort vessel for the presidential yacht Potomac and participated in a daring rescue on the high seas.

Commanding the crews of these ships, which now are fitted out to serve "rubbernecking tourists" who sit on benches lining the decks, are captains who have plied the Hudson river for as long as 35 to 55 years.

The tourists leave on their cruises from Manhattan's west side. They sail down the Hudson, past piers lined with freighters and around the battery, from which they can see the towers of Wall Street, the Statue of Liberty and Staten Island. Then they go up the East river, under its many bridges, including the famed Brooklyn bridge, past the Brooklyn Navy yard and the United Nations and finally around the northern tip of Manhattan, back into the Hudson and under the George Washington bridge.

So popular has the cruise become that it has been attracting the social set as well as tourists. A number of groups have chartered Circle Line vessels for their exclusive use. One of the more recent affairs was a debutante party, for which the ship was decorated in a South Sea motif. A caterer served refreshments and a society orchestra played for dancing.

Other charter parties have been held to celebrate golden wedding anniversaries, bar mitzvahs and graduations. Some people just like to give parties on the Hudson, and the New York and downtown athletic clubs have chartered vessels by the day to sail to Monmouth, N. J., for the races. A charter costs from $500 to $800 – and up, depending on the size of the vessel and length of the cruise.

Guides are employed for service on the ships used in regular tourist service. They describe landmarks and tell something of the history of New York over public address systems.

You've got it made...when you've got it saved!

Your future security doesn't depend on *what* you earn, but on *how much* of your earnings you hold onto. So save regularly with us. Your savings are safe and earn excellent returns, while you are building your security.

INSURED

Where you save does make a difference!*

* Investment made by the tenth earns as of the first.

First Federal Savings

and LOAN ASSOCIATION
201 West 6th

Free Customer Parking in Our Lot

Robert F. Kyle, Mgr.



Pour one more...pay no more! RC Half Quarts

SAME PRICE AS KING SIZE SERVES 1 MORE

*3 drinks (not 2)*

SWITCH TO RC HALF QUARTS & SAVE!

BY POPULAR DEMAND

VAN LEE'S Introduces a new concept of Merchandising!

NO STAMPS–NO COUPONS–NO WEEKEND SALES–NO LIMITS–NO MAYHEM

JUST EVERYDAY LOW LOW PRICES!

**No Mayhem!**

We do not commit mayhem at Van Lee's . . . everyday you pick up the newspaper and read where someone is murdering prices . . . slashing prices . . . cutting prices to the bone . . . or deep cutting prices.

**Our Pledge . . .**

Instead of mayhem we pledge to give you everyday low, low prices. No gimmicks! No coupons! No stamps! No limits on merchandise! No time limits on prices!

**When?**

Immediately! You will be able to find the largest selection of nationally advertised merchandise at everyday low, low prices in the city of Medford. The prices will not be down one day and then up the next. You will be able to consistently get everyday low prices!

**Where?**

At the same location where Van Lee's has operated the unique 88c store at 127 North Central, Medford, Ore. A landmark for outstanding values for over 3 years.

**Why?**

So many of our customers have repeatedly asked us to carry a larger selection and larger sizes. In response to these requests we are increasing our selection and price range.

**How?**

We will still continue to carry a complete selection of 88c merchandise, much of it at a still lower price. The reduction in price will be possible because of our increased purchasing power.

Watch for Our Formal
GRAND OPENING
CELEBRATING OUR NEW CONCEPT OF MERCHANDISING

PLAY BINGO ON
KBES-TV
EVERYDAY MONDAY THRU FRIDAY AT 1:00 PM

REDWOOD PLANTERS
Save on these Genuine California Redwood Planters!

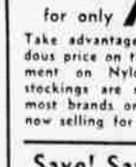
10" Octagon Planter Regular $4.00 ..... $2.77
12" Octagon Planter Regular $4.50 ..... $2.99
16" Octagon Planter Regular $6.00 ..... $3.99
11" Square Planter—Regular $5.00 ..... $3.33
13" Square Planter—Regular $6.00 ..... $3.99
18" Square Planter—Regular $7.00 ..... $4.77

VAN LEE'S LOW LOW PRICES

SAVE NOW ON THIS EXCELLENT BUY!
ICY HOT CHEST
Made to Sell for $12.95
Yours for only $6.77
Similar to Picture

Fibre Glass Insulation. Red Enamel Finish. Air tight seal.
See for yourself, you can't duplicate this buy in town.

6.95 TYPEWRITER TABLE with drop leaf sides, sturdy steel construction, gray only ..... each $4.88



"Imperial Lady" Electric
HAIR DRYER
Unconditionally Guaranteed by Van Lee's and the Manufacturer. Complete with hood. Comes in attractive Plastic Hatbox bag for traveling. Carries one year guarantee.
A 29.95 Value Yours for $12.99

44c Summer CLOSE-OUT! Girls CABANA SETS
2-Piece. Sizes 3 to 6x. Regular 1.59

Imperial Electric
CAN OPENER

Beautiful Enamel Finish. Carries One Year Guarantee. Lifetime Guarantee on Cutter. Mounts on wall or stands on table top.
Regular 14.95 Value Yours for ..... 6.99

Ladies Seamless No Run Nylon HOSE
Complete run of sizes
REG. 2.00 PAIR Yours for only 79c Pr.
Take advantage of this tremendous price on the latest development on Nylon Hose. These stockings are run resistant and most brands on the market are now selling for $2.00 and up.

Save! Save! Save!
Eveready Home and Garden Spray
AEROSOL SPRAY Reg. $1.50 can 66c

Aerowax Floor LIQUID WAX
Qt. Size Reg. 79c 2 cans 88c

White Drip Decoration POTTERY DISHES
Service for Four 16-Piece Set ..... $2.88

SAVE! SAVE!
on this fabulous BUY! 27" Stroller Complete with 24" Vinyl Latex Doll

Regular 9.95 Doll has movable eyes. Nursing bottle, sunsuit and socks.
Stroller and Doll Are Yours for Only $4.99
LAY-AWAY NOW FOR CHRISTMAS

Plastic Tarps, 9'x12' Many Uses 2 for 45c

SPRAY-ON STARCH Reg. 79c a can 2 Cans 88c

SPECIAL
$2.98 Cold Pack CANNERS
7 quart capacity with wire rack for easy removal finished in heavy blue enamel.
$1.77 Each

SPECIAL
Folding Table
Folds up to a compact 30x30 inches complete with carrying handle and light to carry.
$7.77
Reg. $10.95

MORE BIG SAVINGS on Nationally Advertised CORNING WARE!

Yours at these Everyday low, LOW PRICES!

| | |
|---|---|
| 11.95 Double Boiler | 9.44 |
| 8.95 Saucepan and Warmer | 6.77 |
| 29.95 Homemaker Set | 23.99 |
| 9.95 6-Cup Percolator | 7.99 |
| 10.95 9-Cup Percolator | 8.66 |
| 12.95 Deluxe Skillet | 10.33 |
| 8.95 Custom Skillet | 6.77 |
| 5.95 9" Skillet | 4.77 |
| 3.95 7" Skillet | 3.22 |
| 10.95 Deluxe Sauce Pan | 8.66 |
| 6.95 2½-Quart Sauce Pan | 5.55 |
| 4.50 1½-Quart Sauce Pan | 3.66 |
| 3.95 1-Quart Sauce Pan | 3.22 |

ALL CORNING WARE is unconditionally guaranteed by Van Lee's.

Landmark for VALUES!

VAN LEE'S Bazaar

127 N. CENTRAL.. Home of LOW PRICES EVERYDAY

Landmark for VALUES!