

Bureau Lists Cheeses and Proper Use

Many Varieties Are Available to Meet Every Need of Homemaker

Out of the many varieties of cheese, the Safeway Stores Home-makers' bureau recommends these for appetizers, sandwiches, salads, or desserts:

American cheese is a fine, mellow cheese with a rare old-fashioned flavor. It varies both in consistency and flavor, according to its age. The New York full cream cheese is a very sharp, strong-flavored cheese, usually crumbly. American cheese is used for sandwiches, with pie, or for general use in cooking.

Cream cheese is white, soft, rich and creamy. Used for appetizers, salads and sandwiches, or served as dessert with crackers and bar-le-duc or currant jelly.

Parmesan cheese is imported

from Italy and is very hard and mellow; used in soups, spaghetti, macaroni, etc.

Limburger cheese is used for sandwiches, or with crackers as dessert following such dishes as frankfurters and sauerkraut.

Camembert cheese is rich and ripe in flavor. Served with crackers as dessert, or used in salads. Roquefort cheese is made in France. It is rich and tangy and used with crackers as dessert, following highly flavored foods, or for appetizers, salads, salad dressings, etc.

Swiss cheese is mellow and sweet. Easy to slice and is used for sandwiches, with pie, or in salads.

When a grated cheese is wanted in cooking, a hard cheese is best and Parmesan is frequently chosen. American cheese is the variety most commonly used in cookery and varies in flavor and consistency according to its age and the richness of the milk from which it is made.

There is gold in sea water, but the average concentration of the precious metal, in several thousand samples analyzed, has been found to be only three one-millionths of an ounce to the ton.

Plate Lunches Solve Problem

Plate lunches for family and company solve many problems. Family lunches are an opportunity to use up leftovers and a plate service permits of small servings which do not diminish the fact that there is but a small amount of certain foods.

Luncheon plates can be so attractive, too. Did you ever try painting pictures with food? That does not mean trying to make it look like what it is not, but working out harmonious and contrasting color schemes, such as a green vegetable (spinach, chard or such greens), a saute of yellow corn mixed with green peppers, half a tomato broiled or several slices of cold tomato (marinated in French dressing) or better still, a tomato or pepper, stuffed (any leftovers) and baked, or filled with a salad mixture. With a hot bread or a dainty sandwich, beverage and fruit. Nothing could be more satisfying.

For really hot weather, a fruit plate makes a most inviting luncheon. Picture an attractive grill plate. In one section a banana split lengthwise laid curved side down, and overlapping slices of melon or citrus fruit placed down the center. Sprinkle lemon juice over all to prevent discoloring. In another section, halves of fresh peach or pear, the center piled with cottage cheese, garnished with a few fresh berries or a bit of bright jam. A lettuce cup of any delicious salad dressing, relish or even a corn-corn might complete the whole. With hot biscuit and iced tea you will surely want to try it.

Here is a suggestion for stuffing to bake in tomatoes or peppers. Small summer squash are also delicious cooked this way.

Stuffed Tomatoes

- 6 firm tomatoes
- 1 cup left over meat or fish
- 1 tsp. chopped onion
- 1 tsp. chopped parsley
- 2 tbsps. oil or shortening
- 1 cup any left over vegetable or mixture of vegetables
- 1/2 cup bread crumbs
- Cheese or bacon
- Shortening

Wash and dry tomatoes, cut off top and scoop out inside. Invert to drain and place in cool place. Brown onion carefully in fat. Add pulp from tomatoes and cook 5 minutes, stirring constantly. Add seasonings, bread crumbs, meat and vegetables. Mix well, fill tomatoes; sprinkle with additional crumbs and top with grated cheese or bit of bacon. Bake in a moderate oven (350 degrees F.) about 20 minutes. Serve hot.

If peppers or other vegetables are to be stuffed, cut off tops and remove seeds. Use one whole tomato in mixing the stuffing. Pour boiling water over peppers and let stand 5 minutes before filling.

ALFALFA MARKET QUIET FOR WEEK

Pacific Northwest alfalfa markets remained quiet during the week ended June 4, but held about steady, and with prices practically unchanged from those for the previous week, according to the Weekly Alfalfa Market Review of the U. S. bureau of agricultural economics. U. S. No. 1 old crop alfalfa was quoted at Portland at about \$14.50 per ton, with receipts for the week of two cars, which originated in the Walla Walla district of Eastern Oregon. No new crop alfalfa had reached this market, but a few cars were reported en route from the Yakima valley, and which was expected to sell at \$15.00 per ton at Portland for No. 1 grade. Demand at Portland was principally from rabbitries, and was mostly for the soft leafy types only. Dairy men were taking only small amounts of hay, reflecting the good pasture conditions prevailing generally over the consuming areas of Western Oregon and Washington. The early season this year is causing many in the trade to believe the Yakima valley will harvest four cuttings of alfalfa this year, as compared with the usual three cuttings. Heavy rains in the Walla Walla Creek and Princeton districts of Central Oregon during the period resulted in considerable damage to alfalfa crops in those areas, according to reports.

BONANZA

BONANZA, Ore.—Those in Bonanza who attended church last Sunday were well entertained and enjoyed the music and talks by Rev. and Mrs. Huddleston, who have been holding services in Klamath Falls the past few weeks. Rev. and Mrs. T. Davis Preston were also at the services.

Mrs. Birdie Burke and son and daughter, Mr. and Mrs. Glen Burke returned to Bonanza last week. Mrs. Burke spent the past three weeks visiting in Ashland and California.

Mrs. Melissa Chase has returned after spending several weeks in Ashland.

Mrs. Verne Hasting and two daughters of Alturas, are visiting with Mrs. Hasting's parents, Mr. and Mrs. Jack Driscoll of Bonanza. Bud Driscoll returned home after spending several weeks with his sister at Alturas.

The Ladies' Aid was entertained in the new library building last week by Mrs. Nellie Wood.

Lois Becholdt spent last week visiting her friend, Mary Jean Simmons in Klamath Falls. This

week Mary Jean is staying with Lois.

Mr. and Mrs. Everett Sparks, who have been running the restaurant and barber shop here, have moved to Klamath Falls.

Mrs. Irl Davis entertained the Bridge club at her home last week. This week the ladies will be entertained by Mrs. Birdie Gries.

The mother of Mrs. Henry Schnor, Mrs. Doyen arrived last Monday from Eugene for an extended visit to her daughter and family.

Mrs. George F. Hartley and daughters, Donna and Carol, are enjoying a visit with relatives in and near Portland. Mrs. Hartley attended the grand lodge at Tillamook.

The moving picture show which Mr. Sexton gave in the gym last week was well attended. "Happy" Lentz was a visitor in Bonanza, recently.

STUDENTS ENROLL FOR SWIM CLASSES

A total of 279 students have been enrolled in swimming classes which will be conducted at Butler's natatorium under the auspices of the American Red Cross during the next 10 days, according to an announcement from George J. Walton, secretary of the local chapter of the Red Cross. Registration closed on Monday.

The "Learn to Swim" campaign is an annual project carried on by the Red Cross, and swimmers of all ages are accommodated in special classes. Miss Ella Redkey is in charge of instruction for all groups.

The campaign began Monday morning, when classes were organized for beginners, intermediates, women and advanced lifeguards. Classes begin each morning at 8:30 o'clock and with 30 minutes to each, carry through until 12:30 o'clock. There are no classes in the afternoon.

The young of the sage hen can leave the nest 15 minutes after hatching.

SISKIYOU FARM LOANS ANNOUNCED

A total of \$645,500 of federal land bank and land bank commissioner's farm mortgage loans was made in Siskiyou county, California, from June 1, 1933, to May 1, 1934, according to the farm credit administration.

Of this total, farmers in Siskiyou county used approximately \$586,100, or 90.8 per cent, to refinance their indebtedness. By refinancing, farmers obtained new mortgage loans which they used to repay their old debts. They generally reduced their annual interest charges in doing so. In a number of cases, scale-downs of indebtedness occurred in connection with the new loans. These and other advantages benefited farmers primarily. Secondly, creditors benefited from the receipt of cash or bonds in exchange for obligations they held.

Of the loan money used by farmers in Siskiyou county for refinancing their debts, about \$305,300, it was estimated, repaid their debts to banks, \$12,900, their taxes; \$4,500, their debts to merchants; \$263,400, their debts to "others," or creditors not separately classified, including private mortgage lenders, mortgage loan companies, retired farmers and many others to whom farmers were in debt.

Novel Meeting Held by C. E.

The young people of the Christian Endeavor societies of the First Christian church held a novel meeting last Sunday evening when a mock trial was the feature of the Endeavor hour. "Modern Youth" was the defendant and members of the societies were the prosecuting and defense counsels. They will hold another special meeting next Sunday in the church parlors.

The chrysanthemum originated in the Orient. It is the imperial flower of Japan.

Don't Miss The PEGGY SHOP Style Review



Clever frocks by Nelly Don and other famous creators. Vacation garments for all occasions.

What's new in the Fashion World for the kiddies.

Pelican Theatre
Thurs., Fri.
Preceding
Safeway Homemakers Bureau of Kitcheneering
Under Direction of

ESTELLE CALKINS
THE
Peggy Shop
5th and Main.

BECK'S BUTTER LOAF

Here's the bread that offers wholesome quality in such abundance that homemakers enthusiastically champion it everywhere! Quality PLUS is provided by the pure ingredients.

See Beck's bread demonstrated at Safeway's "kitcheneering" course today.



"Superb pineapple. Marie! Libby's center slices, did you say?"



● It's only to be expected that Libby's center slices should cause comment. For, as is explained at the Cooking School, center slices are the very choicest part of field-ripened Hawaiian pineapple. Most tangy and delicious in flavor. Most uniformly fine in color, texture, shape. And Libby gives you center slices exclusively at no extra cost! ● Nor do you want to forget Libby's Crushed when buying your pineapple for health. It is delightful in flavor and texture, perfect for the Pineapple Cup. Ask your dealer always for Libby's Hawaiian Pineapple, Libby, McNeill & Libby, Hawaii.

THEY COST YOU NO MORE

NEW! Thrillingly delicious! Libby's Hawaiian Pineapple Juice, rich in natural Esters (the flavor-carriers). Unsweetened, not a syrup, this tangy juice is marvelous for breakfast. Healthful, too—among other benefits it provides vitamins A, B, C.

just the center slices

FEATURED AT THE COOKING SCHOOL




NOW IN THESE Swankyswig Glasses

KRAFT CHEESE-SPREADS

the delicious



Use Kraft Kay in deviled eggs!

● You'll use these Swankyswig glasses a lot, especially for juices—tomato, pineapple, and orange. Thin but sturdy fluted glasses, with gay red and black bands!

And you'll make dozens of good things with these delicious Kraft Cheese-Spreads... appetizers, sandwiches, salads!

Get acquainted with all five of these creamy Kraft Spreads... right away. There's Pineapple Cream Spread—snowy-white "Philadelphia" Brand Cream Cheese flecked with bits of pineapple. Kraft Old English—a delightfully sharp Cheddar cheese. Kraft Roquefort Cream and Pimento Cream Spreads made from the famous "Philadelphia"—the one zesty with fine Spanish pimientos and the other blended with perfectly-ripened Roquefort. And there's Kraft Kay—cream cheese with the added dash of chopped pimientos, olives and racy pickle relish!

At the Cooking School you'll get some clever ideas for serving Kraft Spreads. And at your nearest up-to-date food store you'll find all five of them featured. Today—start collecting your set of the useful and attractive Swankyswig glasses!

On lettuce, try Roquefort Spread blended with French dressing

A recipe to cherish
"PHILADELPHIA" SALAD LOAF!
Here is a prize recipe using that snowy-white, fresh-tasting, old favorite—"Philadelphia" Brand Cream Cheese!
Cut four lengthwise slices from a loaf of day-old bread. Trim crusts. Spread the first slice with Kraft Mayonnaise; cover with tomato slices. Spread the second slice of bread with mayonnaise and place dressing-side down on tomatoes. Spread top with Kraft Kay and cover with third slice of bread. Spread this slice with mayonnaise; cover with shredded lettuce. Top with fourth slice of bread spread with mayonnaise. "Frost" entire loaf with 3 packages of "Philadelphia" that has been softened with a little milk. Chill an hour before serving.

See THESE FAMOUS KRAFT PRODUCTS
DEMONSTRATED AT THE COOKING SCHOOL