

Make Dinner Picnic Time

Take a kitchen holiday at meal time and plan a picnic dinner for one of these hot summer weekend days. A complete and delicious fried chicken dinner is easy to fix and a favorite outdoor meal with everyone.

Ready to tote to the beach or on a trip into the country, a meal of fried chicken, macaroni salad, stuffed rolls, celery, carrot sticks, pickles, olives, potato chips and chilled beverages can be prepared in the cool of the morning and tucked into the refrigerator until time to pack.

Since the main worry in taking a picnic is the chilling of beverages on hand for hot and thirsty picnickers, but the beverages in insulated containers and there'll be no worry over how soon the food is set up and served. Fill up a big vacuum bottle with milk for the youngsters. For the adults, of course, cold beer is the perfect thirst quencher so pack it in a bag or container designed to keep the bottles or cans chilled for several hours.

Set up the food in style by spreading a paper tablecloth and serve on paper plates with plenty of big paper napkins handy. Even if this dinner is served in the congeniality of the nearby porch, backyard or terrace, pack it like a picnic and stay out of the kitchen at mealtime!

MACARONI PICNIC SALAD

1 tablespoon salt
2 quarts boiling water



MACARONI SALAD

8 oz. elbow macaroni
1/2 cup finely chopped carrots
1/2 cup finely chopped celery
1 teaspoon grated onion
1 tablespoon mustard
1 teaspoon Worcestershire
Dash tabasco
1/2 cup mayonnaise
Salt and Pepper
Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. In a large bowl, combine carrots, celery, onion, mustard,

worcestershire, tabasco, mayonnaise and macaroni; mix thoroughly but lightly. Add salt and pepper to taste. Chill and pack into jars or cartons to take along and serve with a picnic dinner of fried chicken, rolls, relishes, potato chips, cold beer and chilled milk.

COOL DRINK

One of the easiest-to-fix summer fruit drinks is chilled apricot whole fruit nectar served with a lemon wedge on the side. If you want to get extra fancy float a few slices of fresh strawberry on top.

Two Desserts One Making Saves Time In Kitchen

Here's an idea you'll want to try the next time you're having guests for luncheon, dinner, or buffet supper.

What you do is make a big, round deep 10 inch layer of old-fashioned burnt sugar cake on company day. Simply put cake on a big, pretty serving plate with ivy leaves under cake for garnish. Carefully cut a circle out of the center. Remove center circle, leaving an outer ring 3 inches wide. Frost ring with Creamy Orange Frosting. At serving time, heap ice cream into center of the ring cake, bring to table with a bowl of Party Butterscotch Sauce to spoon over ice cream.

What about the remaining center piece? Spread it, too, with the same frosting, cover and put away for dessert for the family the next day. When ready to serve, decorate the little cake with halves of seeded grapes or marachino cherries. Serve with bowls of sliced sliced peaches or other fruits in season.

If you'd like to make your own cake plate for the little cake, turn a stemmed goblet upside-down, at-

let with small bits of molding clay, neither sure both goblet and plate are dry.

OLD FASHIONED BURN'T SUGAR CAKE

1/2 cup brown sugar
1/2 cup boiling water
1 1/2 cups granulated sugar
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1 1/4 teaspoons salt
1/2 cup shortening
1 cup cold water
1 teaspoon vanilla flavoring

First, make this burnt sugar syrup. Melt 1/2 cup brown sugar in heavy frying pan over low heat, stirring constantly. When sugar is dark and burnt in appearance, remove from heat, and at edge of pan slowly stir in 1/2 cup boiling water. Return burnt sugar to heat and let boil gently, about 5 minutes, or until thickened. Cool.

Next, make the cake: Cream shortening, and gradually cream in 1 1/2 cups granulated sugar until light and fluffy. Stir in eggs, one at a time, beating well each time. Measure and sift flour with baking

powder and salt, then gradually add to creamed mixture, alternating with the cold water, and beating well after each addition. Stir in 3 tablespoons of the burnt sugar syrup and 1 teaspoon vanilla. Pour batter into one well-greased 10-inch cake pan at least 1 1/2 inches deep. Bake at 375 for about 45 minutes, or until well done. Serves 6 to 8.

CREAMY ORANGE FROSTING

2 cups sifted powdered sugar
2 tablespoons softened butter
1 egg yolk
1 beaten egg white
1 teaspoon salt
1 to 2 tablespoons grated orange peel
1/2 teaspoon grated lemon peel
Orange juice

Cream butter, then stir in egg yolk and salt. Gradually cream in sifted powdered sugar and grated fruit peels, using only enough orange juice to make a spreading consistency. Fold in stiffly beaten egg white.

PARTY BUTTERSCOTCH SAUCE

1/2 cup butter
2 cups brown sugar, firmly packed
1 cup boiling water
1 teaspoon salt
1/4 pint whipping cream

Place butter and sugar in wide sauce pan. Cook slowly over low direct heat, stirring constantly until mixture is well blended and melted, or about 5 minutes. Very carefully and slowly stir in boiling water at edge of pan. Add salt. Gently boil over medium heat until mixture is thickened, like molasses, about 15 minutes, stirring often to keep from burning or sticking to bottom of pan. Cool. When really cold, beat with rotary beater until sauce is lovely light, creamy, brown color. Keep in covered jar in refrigerator until needed. Makes about 2 cups sauce.

For a fluffier, richer sauce, fold in 1/4 pint whipped cream when ready to use. This is a creamy

sauce that doesn't harden or string yet has a lovely butterscotch flavor.

Tele-fun

by Warren Goodrich



"Call grandpop at his club, but give him time to answer. He'll be right in the middle of some fish story."... You'll complete more calls if you give the other person time to answer—at least a minute... Pacific Telephone.

WHERE THE RANCHER ... MEETS THE BANKER!!

WI-NE-MA COFFEE SHOP

Quality Food At Reasonable Prices

Used Records
SOUTHERN OREGON MUSIC COMPANY
1330 Klamath Ave.

GOOD
Chocolate brownies are an excellent bar cookie to make for a picnic menu. Sprinkle the top of the batter with a scoop of hard vanilla ice and bake as usual. Cut into squares and carry to the picnic in the baking pan.

YOU'RE IN LUCK

O. W. F. L. F. 13

means "Oregon Woolen For Lucky Friday 13th" (And Saturday 14th)

SHOES
Work or Dress
13% OFF!

LONG SLEEVE Sport Shirts
Buy one at regular 3.95 to 5.95 price and get another equal value for just **1.13**

50% WOOL CASHMERE WORK SOX
Buy one pair at regular 79c price and get another for just... **13c**

TURTLE-NECK LONG SLEEVE T-SHIRTS
Buy one at regular 2.50 price and get another for just... **1.13**

SUEDE Leather Coats AND Sport Coats
SPECIAL **\$13**

Nylon Shirts
Buy one at regular 5.95 price and get another for just... **1.13**

FREE!
Every 13th Customer Who Makes a Purchase ... Gets His Choice of Any TIE in the Store FREE!

SHORT SLEEVE SPORT SHIRTS
Buy one at regular price and get another for **1.13**
Every 13th Sold is FREE!

BIG DUKE WORK GLOVES
85c
Friday and Saturday Only!
Every 13th Pair Sold is FREE!

BIG CHAMP WORK GLOVES
85c
Friday and Saturday Only!
Every 13th Pair Sold is FREE!

FREE!
Every 13th item of a kind will be given to the purchaser... FREE!!

SUITS
Not Just A Few Picked For This Special Event!
PICK FROM OUR ENTIRE STOCK
13% OFF!
Every 13th Suit Sold is FREE!
TRY TO BE A 13TH PURCHASER!

PANTS
● 100% Wool
● Forest Greens
● Sage Greys
\$13
Every 13th Pair Sold is FREE!

SPORT COATS
13% OFF!
Every 13th Sold is FREE!

KNIT SHORTS
Buy one pair at regular 75c price and get another for **13c**
Every 13th Sold is FREE!

COMPLETE STOCK! GAUCHO SHIRTS
Buy one at regular price and get another for **1.13**
Every 13th Sold is FREE!

Dress Sox
Buy one pair for regular 50c to 1.00 price and get another for **13c**

FANCY T-SHIRTS
Buy one at regular 1.00 to 2.95 price and get another for **13c**

Work Shirts
Buy one at regular 1.79 to 2.45 price and get another for **1.13**

ONE GROUP Work Pants
Buy one at regular 3.95 price and get another for just... **13c**

SLACKS
Your Choice of Any Pair Regardless of Former Price!
\$13

TRY TO BE A 13TH PURCHASER!
Every 13th pair of Levis, pants, shoes, shirts, sox, coats, suits, slacks... etc., will be given to the purchaser... ABSOLUTELY FREE!
REMEMBER! LUCKY FRIDAY THE 13TH AND SATURDAY THE 14TH
Oregon Woolen Store
800 Main SAM NESLIN Phone 6873

"Shop for Pop"
Friday the 13th and Saturday at Oregon Woolen Store