

Use Plan-Ahead Menus For Summer Meals That Are Quick To Serve

Curried Ham Rolls Frozen Broccoli Brown-and-Serve Rolls Snowball Dessert

Advance preparation: Prepare the Curried Ham Rolls and place in food compartment of refrigerator. The Snowball Dessert should be made the night before and placed in the refrigerator so the flavors blend.

Just before dinner: Allow 10-12 minutes for cooking the frozen broccoli. Do not allow frozen vegetables to defrost before starting to cook. Put the brown-and-serve rolls in the oven about 15 minutes before serving time. Whip the cream for Snowball Dessert, cover little cakes and roll in grated coconut. Put the coconut on waxed paper for easier handling.

CURRIED HAM ROLL

8 slices boiled ham (not too thin)
1 cup dry rice
1 medium onion, grated
1/2 cup finely chopped parsley
1 tablespoon butter or margarine, melted
1/2 teaspoon salt
1/2 teaspoon curry powder
4 hard-cooked eggs
Curry Sauce (see below)

Cook rice in two cups boiling water until dry and fluffy. Mix rice, grated onion, parsley, melted butter or margarine, salt and curry powder together. Place about 1-3 cup of this mixture in center of each slice of ham. Roll up ham slices and place seam side down in a 9-inch square pan, or a 7 x 11-inch utility dish. Cut the hard-cooked eggs in half lengthwise and place cut side down on each ham roll. Pour curry sauce over ham rolls. Place in refrigerator. Bake in 400 degree oven for 30 minutes.

SNOWBALL DESSERT

2 cups dates, chopped (or 1 cup dates and 1 cup prunes, chopped)
1/2 cup water
1-3 cup sugar (optional)
1/2 teaspoon salt
1/2 cup nut meats, chopped
24 vanilla wafers
1 cup cream, whipped
1 cup grated coconut

Cut or chop the fruit, add water and salt. One-third cup sugar may be added if a sweeter dessert is desired. Cook over low heat until thickened, then add broken nut meats. Put between vanilla wafers, and pile three or four wafers high. Let stand in food compartment of refrigerator. Just before serving, cover with whipped cream and roll in shredded coconut. Red cherries, grapes or other fruit may be used as a garnish.

Menu Number 2. This casserole main dish presents nutritious liver in an unexpected and satisfying new way.

Macaroni Surprise
Tomato Salad
Corn Muffins
Spanish Cream

Advance preparation: Prepare

the Macaroni Surprise. Cool slightly and place in food compartment of refrigerator. Grease muffin pans and, if doing the advance work the night before, sift and mix dry ingredients for muffins but do not mix with other ingredients until morning. The muffin batter will keep 8 to 10 hours in muffin pans in your refrigerator. Make the Spanish Cream, Dip tomatoes in boiling water for a second or two, then return them to the refrigerator. This makes it easier to peel the tomatoes just before serving.

SPANISH CREAM

1 tablespoon unflavored gelatin
1 cup cold water
3 cups scalded milk
3 eggs, separated
1/2 cup sugar
1 teaspoon vanilla
Soften gelatin in cold water five minutes. Dissolve in scalded milk. Combine egg yolks and sugar. Add gelatin mixture and cook over low heat five minutes, stirring constantly until sugar is dissolved. Cool and chill until slightly thickened. Add vanilla and fold in stiffly beaten egg whites. Turn into mold. Chill until firm. Remove from mold and serve with chocolate or caramel sauce.

Menu Number 3. The humble and hearty combination of corned beef and cabbage is given a muffin topping in this casserole. A tangy molded salad adds color and taste contrast to the meal.

Kelly's Casserole

Cherry-Grapefruit Salad

Custard Pudding

Cupcakes

Advance preparation:

Prepare all the Kelly's Casserole except the Lucky Muffin topping and place in food compartment of refrigerator. If you are cooking the night before, measure muffin ingredients.

In the morning, mix muffin mixture and place on top of casserole mixture. This will take about two minutes. If dry ingredients are sifted and measured in advance.

Make salad in dessert tray and place in freeze chest. Make custards the night before (try a packaged mix). Grease muffin pans for cupcakes. Use a prepared cake mix that can be mixed while oven is preheating and baked at same time as casserole.

KELLY'S CASSEROLE

4 tablespoons butter or margarine

6 tablespoons all-purpose flour

1/2 teaspoon salt

Dash of pepper

1 tablespoon prepared mustard

3 cups milk

2 tablespoons vinegar

1 1/2 cups corned beef or one 12-oz. can

4 cups coarsely cut raw cabbage

Lucky Muffins

Melt butter or margarine in saucepan. Sift in flour, salt, pepper and mustard. Gradually add milk, stirring until thickened. Stir in vinegar. Add corned beef, which has

been diced into inch cubes, and cabbage. Mix well. Pour into greased casserole and drop spoonfuls of Lucky Muffin batter around edge. Bake in 400 degree oven for 30 minutes.

Lucky Muffins: Sift together 1 1/2 cups all-purpose flour, 2 teaspoons baking powder and 1/2 teaspoon salt. Combine one beaten egg, 2/3 cup milk, 2 tablespoons melted shortening and 1-3 cup chopped green pepper. Add to flour, stirring until flour is moistened. Drop by spoonfuls around edge of casserole.

CHERRY-GRAPEFRUIT SALAD

1 envelope cherry-flavored gelatin

1 cup hot water

1 cup canned grapefruit juice

1 cup canned grapefruit sections

Dissolve gelatin in hot water. Add grapefruit juice and grapefruit sections. Pour into mold and place in food compartment of refrigerator.

Soak casseroles and glass baking dishes that have scorched-on spots in a solution of baking soda and water. Let stand until stains are easily wiped off.

Test the weave of a sheet by rubbing it between your fingers. If a powdery substance comes off, you will know it contains sizing and won't stand up under washing.

remind your grocer

...to put a case of

Olympia Beer in your car.

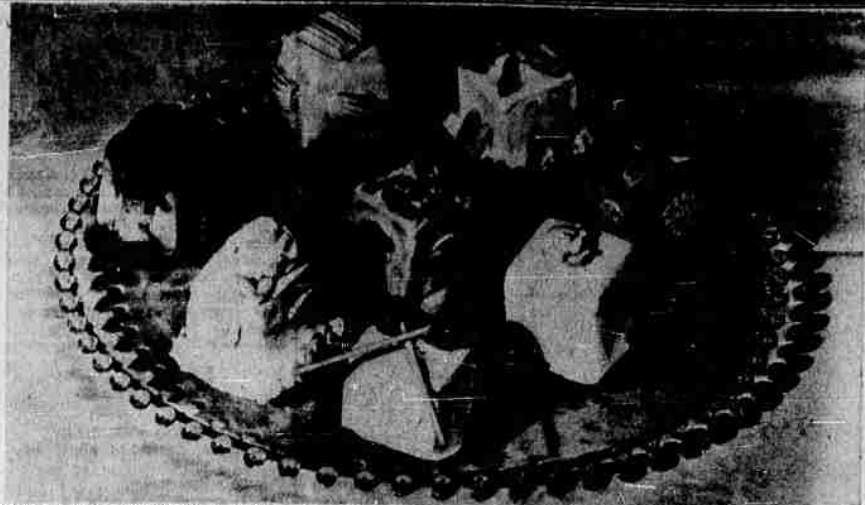
Be prepared for unexpected guests.

OLYMPIA BREWING COMPANY, Olympia, Wash., U.S.A.

*** PICTURE FRAMING**

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THERE IS SOMETHING NEW under the sun... now a recent development in the ice cream world provides individual packaged servings that provide the smart hostess with unlimited opportunities to add glamour to her desserts. Unique in ice cream packaging, each serving is in the form of a cube. The wrapper folds back to permit placing the ice cream on a dish or in a glass without the use of spoon or knife. Because of its shape, many attractive and unusual servings may be prepared by decorating each cube with colorful candies, or by covering with chocolate or fruit syrups or with whipped cream. Salted peanuts, almonds or pecans also may be used as well as fresh fruits and berries in season. Each package will contain eight individual cartons... wonderful help in entertaining.

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PLUSH

By DIXIE DIXON

Ranchers around Plush are busy

with their early haying. Some have

their early alfalfa already stacked.

Bill Green, Lakeview, was help-

ing Warren Laird brand calves

several days last week.

Mrs. Dennis O'Connor and

daughter, San Francisco, Calif.,

are spending the summer at the

Flynn and O'Connor ranch.

Mr. and Mrs. Cash Rychard,

Paul and Phil motored to Yon-

colla to attend the wedding of the

Rychard's daughter, Pauline, to

Paul Allen, son of Mr. and Mrs.

Warren of Yoncolla. Pauline at-

tended SOCE in Ashland last year.

Mr. Allen drives truck.

May Stewart, Malin, has been

employed at the Flynn and O'Con-

nor ranch through haying.

Kate Rychard will be employed

at the Barry Taylor ranch during

haying season.

Bert Rogers, daughter Nancy

and little Carrie Morris were

guests at the Raymond Morris

home Friday.

Ira Moore went to Lakeview

recently for medical treatment.

Ray Lisle, Ashland, is cooking

at the J. P. Egan ranch.

Washing soda (also called sal

soda) can be used as a water soft-

ener in the proportion of one tea-

spoon per gallon of hot water.

Paisley

By MRS. CLYDE BRAMLETTE

A fire of unknown origin was extinguished Sunday evening with little or no damage done. The fire was discovered about 9 p.m. by Van Oliver who was passing by the State highway stockpile ground when he saw flames coming from a pile of old tires stored at the ground for burning weeds along highway. Between fifty and sixty barrels of patching oil were stored close by, but the wind coming from the northwest kept the flames from spreading to the oil.

The Paisley fire department and the forest service fought the fire for over an hour before they were able to push the burning debris into the pit.

Only one field lies between the scene of the fire and the Fremont forest boundary.

Two sisters were reunited here July 8, after a separation of 21 years. Mrs. Stanley Roman and eight children of Saskatchewan, Canada, arrived Wednesday to visit Mrs. Fred Eldon, a sister she had not seen since 1932 when she married and left for the Canadian city.

Mrs. Eldon accompanied her visitors to the coast for the weekend. Elvin Eldon, son of Mr. and Mrs. Fred Eldon, is with the Seabees in Pacific Bay. A letter from him to his mother relates the weather there is quite warm. Ther-

moimeters register 110 degrees at night and as high as 120 degrees in daytime.

Paisley has her third plague of the season. A mosquito menace still exists after the city received a thorough spraying to rid it of the pest, then came trout flies in the clouds so thick they covered the outside of buildings and hampered irrigation by stopping up small ditches. Now comes the deer flies that have even a more terrific bite than the mosquito.

This is the first year that deer flies have been this far south of Summer Lake where they have been a menace for several years.

Two government agents have done research on the deer fly at Summer Lake the past two years to find a way of ridding the lake of them. One agent reports they have discovered a solution which when sprayed on would kill the fly, but it is too expensive to use as the whole lake bed would need spraying. The agent stated they were now working on a spray solution that would not be so costly.

A FMC high pressure sprayer machine has been purchased by the city to use for fighting the mosquito and also for use in fire control.

The machine will arrive Wednesday from Fresno where it was pur-

chased from Nelson Equipment Company. It is equipped with a 300 gallon storage tank.

Keep needles and thread in a spot convenient to your ironing board. This will encourage you to re-sew, cure buttons and sew dropped hem and seam rips as you find them.

SMART MOVE!

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- 3 FASTER!** It's true! You're through just 15 minutes after your fruit's prepared.
- 4 "FLAVOR-GUARDED"** for richer flavor! Yes, because you boil just one minute, you retain the luscious flavor of fruit at its sun-ripened best! What's more, Certo is coded for freshness! Get Certo—a liquid natural fruit pectin product—today!

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UM-M! MY WIFE MADE IT— THAT'S WHY I'M FEATURING...



Yes—men go for this new salad just as eagerly as your luncheon party guests

YOU CAN MAKE IT AS EASY AS

A At your food store's "Golden Jubilee Salad" display, pick up a can of cling peach halves and a package of prunes. Get your Kraft Cottage Cheese from the dairy case.

B Make sure it is Kraft Cottage Cheese you use. For Kraft is made in specially-designed plants and is made from specially-purchased milk to produce a clean, balanced taste that harmonizes perfectly with the good flavor of other choice salad ingredients.

C Place the prunes, cooked and pitted, between two peach halves. Push a toothpick through the peaches, at the base, to hold them together. Set on a fluffy mound of Kraft Cottage Cheese and garnish with watercress or lettuce. Serve with Kraft Mayonnaise.

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