



**LEMON REFRIGERATOR CAKE** with the tangy flavor of fresh lemons combined with whipping cream makes an extra special glamour dessert. Puffy white mounds of whipped cream and a few slices of strawberries are arranged alongside the lady fingers for the beautifying final touch.

**Add Whipped Cream**

From the American Dairy Association comes this light, fluffy dessert recipe and the admonition to serve more milk and cream during June Dairy Month and every month for the better nourishing of your family.

Cream whips more easily if it is cold. Both bowl and beater should be chilled in the refrigerator. Thirty-eight degrees is a desirable temperature for the cream; then it requires only a small amount of whipping to fluff and thicken it. Second, heavy cream, that is, cream containing a minimum of 30 per cent butterfat, should be used.

The size of the bowl should be in proportion to the amount of cream to be whipped. If only a small quantity of cream is to be used, a small bowl is the best choice. The bowl should be deep with straight sides. A little granulated sugar can be folded in for a slight sweetening when the cream is almost stiff.

**LEMON CAKE**  
 9 inch spring form pan  
 1/2 cup milk  
 1/2 cup sugar  
 1/2 cup lemon juice  
 3 egg yolks  
 1 tablespoon plain gelatin  
 1/4 cup cold water  
 Grated rind of one lemon  
 1/4 teaspoon salt  
 2 cups whipping cream  
 24 lady fingers

Combine the lemon juice, sugar and milk and cook over low heat until the sugar is dissolved. Add a small amount of the hot mixture to the beaten egg yolks. Slowly add egg yolk mixture to the rest of the

milk and lemon juice combination in the pan. Cook, stirring constantly for five minutes. Remove from heat and add the gelatin which has been dissolved in the cold water. Then add the lemon rind and salt. Allow the custard mixture to cool. Line a 9-inch spring form pan with lady fingers. When the custard mixture is cool, fold in the stiffly whipped cream. Pour this into the spring form pan and chill for several hours or overnight in the refrigerator. When set, garnish with 1 cup stiffly whipped, sweetened cream, or strawberry slices if desired.

**CHOCOLATE VARIATION**

If you wish to make a chocolate refrigerator cake, omit the lemon juice and lemon rind. Add two squares of chocolate to the milk and sugar in the top of the double boiler. After adding the gelatin, add 1 teaspoon vanilla. Garnish with shaved chocolate.

**Good Iced Coffee**

Quick method is to make double-strength coffee by using half as much water with the usual amount of coffee. Pour hot coffee over ice cubes in tall glasses. The extra-strong coffee allows for the dilution caused by the melting of the ice. Serve black or with cream and sugar.

**COFFEE TIPS**

One of the basics for proper coffee brewing is full, correct measure. There is no substitute for it because every measure of coffee has only just so much flavor. It can't be stretched.

Start with a thoroughly clean coffee-maker. Rinse coffee-maker with hot water before using. Wash thoroughly after each use. Rinse with hot water and dry.

Fresh coffee is best. Buy coffee in the size can or package which will be used within a week or so after opening.

For best results, start with freshly-drawn cold water.

Use the full capacity of your coffee-maker for best results. If your family is small, get a smaller coffee-maker. Never, in any case, brew less than 1/4 of the coffee-maker's capacity.

Consistent timing is important. After you find the exact timing to obtain the results desired with your coffee-maker, stick to it in order to get uniform results.

Coffee should never be boiled. When coffee is boiled, a less desirable flavor change takes place. Serve coffee as soon as possible after brewing. Freshly brewed always tastes best. If necessary to let brewed coffee stand before service, hold at serving temperature by placing the pot over low heat or a warmer.

**COFFEE-MAKING CHART**  
 For average 5 1/2-ounce servings, here are the amounts of ground coffee and fresh water needed to make any given number of servings of coffee. These proportions apply to all methods of brewing coffee. The basis is one Coffee Brewing Institute Standard Measure of coffee (or its equivalent, 2 level measuring tablespoons) and 1/4 of a measuring cup (6 fluid ounces) of water to yield approximately 5 1/2 ounces of beverage.

Two servings; use 2 standard coffee measures of coffee (4 level tablespoons) to 12 ounces of water (1 1/2 standard measuring cups);  
 Four servings; use 4 standard coffee measures of coffee (8 level tablespoons) to 24 ounces of water (3 standard measuring cups);  
 Six servings; use 6 standard coffee measures of coffee (12 level ta-

blespoons) to 36 ounces of water (4 1/2 standard measuring cups);  
 Eight servings; use 8 standard coffee measures of coffee (16 level tablespoons) to 48 ounces of water (6 standard measuring cups).



ALSO TRY — Spaghetti, Salsicetas, Macaroni, See Shell, Kufs-Q-Macaroni and Lozenges.  
 PORTER-SCARFELLI MACARONI CO., PORTLAND, OREGON

Serve it with Holsum

Hamburger on Holsum Bun

Make it taste better with

**Holsum**

FLUHRER'S

**NEW! Chili Pepper Catsup**

HEAVIER CATSUP WITH REAL CHILI PEPPERS

No mess with NEW SCREW CAP!

Dennison's

there's only one SKIPPY TOPS IN QUALITY!

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

LOW IN PRICE

**FREE!**

coupon worth

**10¢**

on your purchase of a can of

**Hills Bros Coffee**

Coffee prices these last few months aren't the fault of your grocer! He's been keeping retail prices as low as possible, just as we have been trying to "hold the line" against the higher prices we have had to pay for the choice green coffees required to maintain the traditional uniformity and high quality of Hills Bros. Coffee.

Sooner or later, the price of coffee is bound to come down. In the meantime, considering the price you have to pay for any kind of coffee today, what you get for your money is really something to think about!

No matter what happens to coffee prices, our company will never lower the quality standards of our product. We have said this before... and we say it again!

If you haven't tried Hills Bros. Coffee, we don't want you just to take our word for it! We want you to prove it for yourself. We are so confident of the coffee enjoyment and complete satisfaction you will find in Hills Bros. Coffee that we offer the coupon below to prospective new customers, as well as to the millions of people who are already steady users and know what we are talking about. Take this coupon to your grocery store and save 10¢ on a can of Hills Bros. Coffee!



This coupon is our invitation to prove for yourself that Hills Bros always gives you the best there is in coffee. Take it to your grocer today and save 10¢.

**10¢ FREE COUPON 10¢**

WORTH 10¢ TOWARD PURCHASE OF A CAN OF HILLS BROS COFFEE

Take this coupon to your grocer today! Buy a can of Hills Bros Coffee and SAVE 10¢

TO DEALER: Hills Bros. Coffee, Inc., will redeem this coupon for 10¢ (plus 2½¢ for handling) if you and customer have complied with the terms of this offer. Present coupons to our Sales Representative or mail to any office of the Company. Collection fees for redemption through outside agencies, brokers, etc., will not be paid. Any sales tax must be paid by customer. Void in any state or municipality where prohibited, taxed or otherwise restricted. Hills Bros. Coffee, Inc., 2 Harrison Bl., San Francisco, California.

THIS OFFER EXPIRES AT MIDNIGHT, JULY 31, 1954

Each valid 1/20 of 1 cent

**NOW**

**Albers Flapjack Mix**

**3-Ways Better**

-to Triple your enjoyment of Flapjacks

**1 BIGGER FLAVOR**  
 Wonderful combination of finest selected Northwest wheat... premium corn, extra-fine ground to bring out the buttery flavor... and fine plump California white rice.

**2 BUTTERY TENDERNESS**  
 There's lots of real, old-fashioned rich buttermilk blended right into the mix. Makes all the difference.

**3 DOUBLE-ACTION LIGHTNESS**  
 Albers famous Double-Action leavening action does wonders for lightness.

Discover how tender, light and tasty flapjacks can be. Put Albers Flapjack Mix on your shopping list now.

Albers famous Double-Action leavening is light and hearty-flavored too!