



**BACON, LETTUCE AND TOMATO** combine with English muffins to make an open-face sandwich guaranteed to increase family eating enthusiasm. Picture and recipe are from the Martha Logan Test Kitchens of Swift & Company.

**Crispy Bacon Perks Appetites**

Pan-frying, broiling and baking are all good ways to prepare bacon. And baking is particularly suitable for cooking bacon in quantity because you don't have to turn it or watch it closely. After you've cooked bacon, help the budget out by saving leftovers and drippings.

Keep the drippings in a covered jar or can in a cool place and use within two weeks. Bacon drippings are wonderful for adding a bit of smoky flavor to dinner vegetables or breakfast griddle cakes and waffles.

Leftover bacon can be reheated in a moderate oven (350 degrees) in about five minutes. Crumble it as an intriguing gourmet addition to foods that need a bit of exciting flavor. Scrambled eggs, muffins, cooked corn, lettuce salad and macaroni are just a few of the foods that take on new glamour with the addition of bacon bits.

Bacon sandwiches are always popular and especially for summertime eating when appetites tend to lag. Here are two refreshing sandwich recipes guaranteed to please the family.

**ENGLISH**

12 slices of bacon

**Pickled Peaches**

Here's how to make the same kind of pickled peaches that Grandmother used to make, according to Jean Porter, C and H Homemakers' Bureau:

A. Boil together for 10 minutes: 5 cups granulated sugar, 2 cups vinegar, 1/2 cup water, 1 tablespoon whole cloves, 3 three-inch pieces of stick cinnamon. While it is boiling, scald and peel 12 to 10 medium-size firm-ripe peaches. Cook about half the peaches at a time in the spiced syrup, turning them frequently, until just tender.

B. With spoon, lift out peaches carefully into hot wide-mouth jars. (Easy way to hold a hot jar is to wrap a dry dish cloth around it and hold onto the cloth, as shown in the picture). Cook remaining peaches and put into jars. Then boil down syrup 8 to 10 minutes, until fairly thick. Strain over peaches into jars. Tuck a piece of cinnamon into each jar. Seal. Makes about 4 pints.

- 6 thick tomato slices
- 3 large English muffins, split
- 6 tablespoons butter or margarine
- Lettuce
- 6 tablespoons mayonnaise
- 6 stuffed olives, sliced

Pan-fry bacon and wrap 2 slices around a slice of tomato. Toast and butter English muffins. Cover each half muffin with lettuce, tomato

and bacon. Top with mayonnaise. Place olives on top.

**BACON-EGG SANDWICH**

- 3 slices cooked bacon, chopped
- 1 hard-cooked egg, chopped
- 2 teaspoons prepared mustard
- 2 tablespoons pickle relish
- 2 tablespoons chopped celery
- 2 tablespoons salad dressing

Combine all ingredients. Allow about 1/4 cup filling per sandwich.



**ALL BEEF AND BIG IDAHO RED BEANS**

*ONLY Dennison's*

**CHILI CON CARNE OFFERS SUCH QUALITY**

Here's hearty, meaty goodness! Tender lean beef, plump Idaho red beans, Dennison's secret, balanced blend of zesty seasonings — cooked in individual containers so you get all the vitamin and protein-rich beef juices! There is no filler of any kind to spoil its delicious flavor! Get Dennison's Chili Con Carne today!

*Dennison's means Delicious... Sunday Dinner Quality*



**Only Certo and Sure-Jell pectins "FLAVOR-GUARD"**

**your jams and jellies**

**You get more natural fruit flavor and sure results every time!**

Now, be absolutely sure of luscious, fresh-fruit flavor. Use Certo or Sure-Jell! Only they can "Flavor-Guard" your homemade jams and jellies. Here's why:

- With Certo or Sure-Jell natural fruit pectins you boil your fruit just one minute, saving precious natural fruit flavor.
- The only pectins coded for freshness are Certo and Sure-Jell. You know they are fresh when you buy them. This guarantees perfect results every time when you follow the recipes exactly.

**HOMEMADE JAMS AND JELLIES TASTE BEST... COST LESS!**



**SUCCESSFUL HOME BAKING**

(Continued from Page 17)

ly greased side is up. The bowl should be large enough to accommodate the dough when it has doubled in bulk.

Do not grease the bowl heavily as this may break the dough.

Cover the bowl with a dishtowel wrung out of hot water. The air is dry in our high desert country and the dough must not crust. Place the bowl in a warm spot (82 to 88 degrees), away from drafts.

If the room is chilly (which is highly unlikely at this time of year), place the bowl in a pan of warm (not hot) water while the bread rises.

**PUNCH DOUGH DOWN**

When the dough is light, punch

it down. Plunge your fist into the center of the dough. Fold the edges of the dough over from the four sides to the center and punch again.

Punching the dough down breaks up the large gas pockets which make holes in the bread. Turn the bread over in the bowl so that the smooth side is up.

Cover the bowl with a towel and allow dough to rise a second time until it is double in bulk. This requires approximately one hour.

**SHAPING LOAVES**

Sprinkle bread board lightly with flour and turn the dough onto the floured board. Punch down until nearly original size.

Cut the dough into equal portion depending on whether the 2 or 4-loaf recipe is being used.

Round each portion into a ball. Roll gently between your hands to seal the open pores left after the dough is cut. Cover the dough with a towel and allow to rest for 10 minutes. This makes the dough easier to handle.

Place each loaf in a 9x5x3-inch greased bread pan. The "seam" of

the loaf should be on the under side. Stretch the ends of the loaf out into the corners of the pan.

Cover and allow the loaves to rise in a warm place until they are fully doubled in bulk. This will take nearly an hour.

**BAKING**

Bake the bread approximately 50 minutes at 400 degrees. Allow a little space between the pans in the oven so the air can circulate. The first quick rising in the oven is called "oven spring." This takes place during the first 10 minutes

of baking.

If oven temperature is right, the bread does not brown during this time. The bread is done when the loaves shrink from the pan and sound hollow when the top crust is tapped with finger.

When baked, remove loaves from pans immediately and place on cooling racks. Do not cool over while cooling — this makes bread soggy. Also, do not cool in a draft as this may crack the crust.

If a soft crust is desired, brush the top with melted fat. Be sure bread is completely cold before

storing. If baking a supply for future use, place in plastic bags in freezer or refrigerator.

Good baking to you!

All Auto Insurance is not the same quality. Get the best for less with Norland, 637 Pine St.

**NEW FORMULA! CINCH CAKE MIX**  
100% COMPLETE WITH MORE EGGS & MORE MILK  
ADD ONLY WATER



**THE KING SIZE "UP" IS COMING!**

**Smooth Sailing Sale**

FEATURING FOODS THAT ARE QUICK, EASY, ECONOMICAL ... FOR YOUR FUN-PACKED DAYS!

**FLOUR** Pillsbury's Best **25 lb. bag \$1.98**

Party—No. 300 tins—NEW  
**Potatoes 3 for 25c**  
MARGARINE—Kraft's  
**Parkay 2 lbs. 49c**

**Ripe OLIVES** Royal Club Large Size No. 1 Tall Tin **29c**

**Asparagus** Royal Club All Green Cut Spears No. 300 tin **33c**

**FREE! GOLDEN KEY JEWEL** MISSION **PUMPKIN** No. 303 tin **2 for 19c**

**JEWEL SHORTENING 75c** BORDEN'S **MAYONNAISE** Quart **59c**

**CANTALOUPE** Season's Finest lb. **3c**

**Green Peppers 2 lbs. 19c** Extra Fancy

**TOMATOES** Giant Red Ripe 2 lbs. **29c**

**Smooth Sailing Sale** Pillsbury Hot Roll MIX 2 pkg. **49c**  
**TUNA** White Star - Chunk Style No. 1/2 tin **29c**

**FOOD CENTER** BUY LOW

1338 OREGON AVE.

**VARIETY & TOILETRIES**

Daily and Sunday Papers, Magazines, Pocket Books, Popular and Story Book Records, Toys, Games and Children's Books, Sewing Supplies, Film and Developing Service, Baby Needs, First Aid Supplies

**Home Permanents**

**U.S. SUB** POST OFFICE

**Quality MEATS**

OCEAN FRESH—Half or Whole **SILVER SALMON 39c lb.**

ARMOUR'S BANNER **SLICED BACON 59c lb.**

SUGAR CURED **BACON SQUARES 33c lb.**

LEAN, MEATY **BEEF RIBS 23c lb.**

QUALITY FRESH **GROUND BEEF 29c lb.**

**Smooth Sailing Sale** **JUICES**

ROYAL CLUB 46-oz. Tins **3 FOR \$1.00**

Pineapple  
Orange  
Hawaiian Punch

ROYAL CLUB **Tomato Juice** 46-oz. tin **2 for 49c**

ROYAL CLUB—46-oz. Tin **Grapefruit Juice 25c**

Green Spot **Orange Ade** 46-oz. tins **25c**

ROYAL CLUB—No. 211 Tins **Kraut Juice 2 for 25c**

ROYAL CLUB—Full Quart Bottle **Apple Juice 2 for 65c**

Royal Club Fancy Red **SALMON** 1-lb. tin **73c**

**Smooth Sailing Sale** Pillsbury **COOKIE MIX** Chocolate Chips or Golden 3 pkgs. **98c**