

Barbecue Is A Magic Word

Everybody loves a barbecue. Small wonder — for the magic word suggests good food, good friends and good fellowship — warmed outwardly by glowing coals and inwardly by pungent sauces exuding the fragrance of wonderful food.

One of the nicest things about barbecued meats, from the woman's point of view, is that the man of the house usually takes over, doing the barbecuing and preparing a good part of the meal himself.

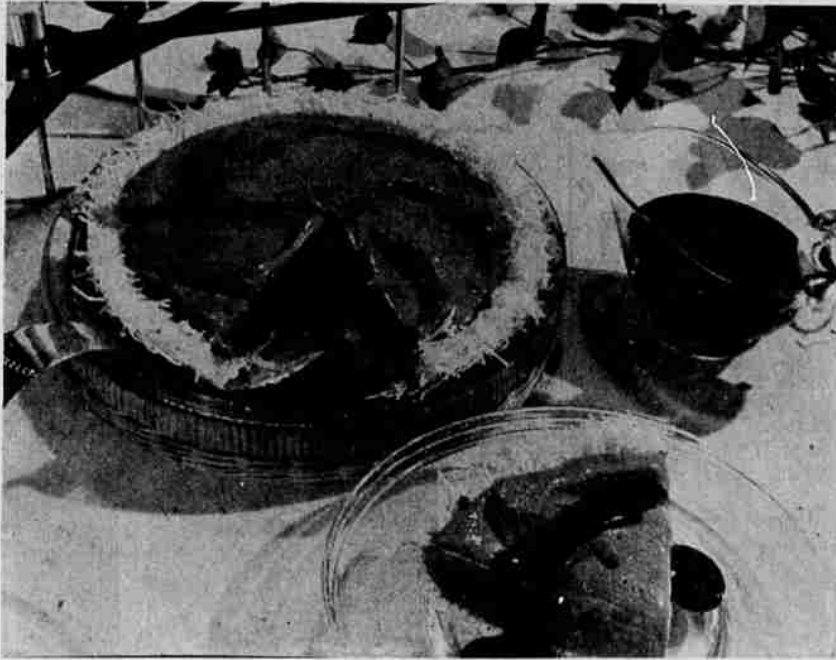
Oregon Dairy Council suggests this menu as being easy on both the amateur chef who presides at the barbecue and the homemaker who works behind the scenes in the kitchen:

- Lemon-Butter Broiled Chicken
 - Grilled Corn in Foil
 - Tossed Salad
 - Onion French Bread
 - Sour Cream Dressing
 - Patio Chocolate Cake
 - Ice Cream
 - Milk - Coffee
- For Lemon - Butter Broiled Chicken, rub each broiler half with cut lemon; sprinkle with salt, black pepper and paprika combined. Brush well with melted butter. Lightly sprinkle entire surface with granulated sugar. Grill, basting with melted butter, about 1 hour until done.
- Grilled Corn in Foil: Husk fresh ears of corn. Spread each ear with soft butter, sprinkle with salt. Wrap in aluminum foil, folding ends under. Grill over or on hot coals, turning occasionally, 10 to 15 minutes.
- Onion French Bread: Cut French loaf in half lengthwise, then cut each half in 2 - inch chunks. Spread with soft butter, sprinkle with chopped green onions. Place bread in shallow pan and brown under broiler. Keep hot until ready to serve.
- Sour Cream Dressing: Combine 1/2 cup thick sour cream with one tablespoon of tarragon vinegar, 1 teaspoon minced onion, 1/4 teaspoon of sugar and 1/4 teaspoon of salt. Mix well and serve over green salad or combination vegetable salad.
- Patio Chocolate Cake: Make up your favorite chocolate cake mix in a large square or oblong pan — just one layer. To frost, heat one package semi-sweet chocolate bits with 2 tablespoons butter over hot water. Beat in 1 cup sifted powdered sugar alternately with 1/2 cup undiluted evaporated milk. When smooth, spread over top of cake in pan. Sprinkle with chopped nuts.

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor

Herald and News



CHOCOLATE ICE CREAM PIE with Creamy Fudge Sauce is a refreshingly cool frozen dessert. Serve plain or with sauce topping. Keep frosty mixes handy on your shelf for easy, economical meal endings during summer and fall. Photo and Recipe Courtesy The Lipton Kitchens

Frosty Desserts For Sultry Days

- 1 pkg. (4 oz.) chocolate dessert (freezing mix)
- 1 cup milk
- 1/2 cup heavy cream
- 1 can (4 oz.) coconut, moist pack

Set refrigerator control to coldest point. Stir until smooth chocolate dessert or freezing mix, milk and cream. Freeze until solid.

While dessert is freezing, press contents of 4 oz. can moist pack shredded coconut over the sides and bottom of 9-inch pie pan (aluminum or pyrex). Set in refrigerator to chill. Turn frozen mixture into medium-size bowl (about 1 1/2 quart size). Mash thoroughly but do not melt, then whip until volume is about doubled.

Turn into chilled coconut crust and freeze.

CREAMY FUDGE SAUCE
Add three squares unsweetened chocolate to one-half cup light cream in sauce pan. Place over low heat and stir constantly until chocolate is melted and mixture is smooth. Add 3/4 cup sugar, 3 tablespoons butter and dash of salt. Serve warm or cold.

INSULATION
More than 100,000 bales of cotton annually are used in insulating electric wire and cable.

Canning Season Here

Most of the utensils and tools needed to do home canning easily and economically are already in your kitchen. However, here are a few inexpensive and handy items you may not have. They are suggested by Home Canning Institute of America, Chicago.

They include a jar lifter, funnel, ladle with lip, sieve or strainer, colander, food mill, food chopper, large measuring cups, large trays and a wire basket.

Using your oven for home canning is dangerous, the institute states. Food may spoil because of under-processing and jars may explode. It suggests always using a pressure canner when recipes call for processing at temperatures above that of boiling water.

For best results from your home canning, use only standard size fruit jars that are made to withstand the heat used in processing. Odd size "second hand" jars are usually lighter, and processing times recommended in recipes will not be correct. Also, never use chipped or cracked jars of any kind.

Some fruits will darken while you are preparing them for canning. To prevent this, drop pared, cored, peeled or pitted fruits into a solution made from two tablespoons salt and two tablespoons vinegar to one gallon of water. Rinse the fruit if it is left in the solution more than 15 minutes and never leave in more than 20 minutes.

If you have ever had the problem of fruit darkening after canning, the addition of ascorbic acid will help to prevent it. Follow the manufacturer's directions.

In making pickles or relishes, always remember to use only enameled, glass, aluminum, stainless steel or stoneware utensils. Brass, copper, iron and galvanized

kettles are likely to be the cause of undesirable color changes or react with the acid and salt to produce unwholesome substances.

Canning for someone on a sugar-free diet? All fruits can be successfully canned without this sweetening since the sugar is used to improve the flavor of the product and does not keep it from spoiling.

COTTON RAINWEAR

For young scholars, cotton rainwear follows grownup styling. This inspiration is seen in the trench coat in white cotton poplin with

pleated back and authentic epaulet shoulders and in the French sailor coat in red corduroy worn with a striped dickey.

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Up to Your Chin In Beads?

Have you been lassoed by fashion's dazzling ropes of beads? Before you try to make up to a bright pile of gypsy jewels or dazzling collar, like Cheops' queen, here is a word of warning from Max Factor Jr.

"Make up to the character of your jewelry," says the Hollywood expert, "not to its Croesus-rich colors."

How to make up for this riot of color, since its fun to mix your own and blend colors to taste in this new extravagant style of jewelry?

You don't, answer—Max Factor. You make up to the gypsy character implicit in these yards of beads.

Reach for your darkest shade of make up foundation, he says. Outline your eyes with eyebrow pencil to make them look wide and big.

Apply brown eye shadow all the way to your eyebrows. Paint on a gay mouth as red as a Gypsy campfire.

Let your hair curl as wildly as it will.

But suppose you want to wear collars, bibs, massive chains — inspired by newly-found Egyptian treasures?

Then tint your skin a deep cream with make up foundation, says Factor. After outlining eyes with an eyebrow pencil, tilt them at the outer corners to make them as oblique as the Nile Queen's.

Use blue and green eye shadow, as good a trick today, Factor insists, as it was in Cleopatra's time. Omit cheek rouge.

Wear a brilliant lipstick shade. Key it to the stones of the most aggressive color in your jewelry.

Wear your hair as sleek as a seal's.

Douse on your most opulent perfume.

And then remember that this get-up is not for an afternoon of shopping or daytime wear at all.

PICNICS NOT NEW

The cavemen were picnickers. Even today, more than one-third of the world eat their meals off the ground. Next time you are sitting on the ground around a picnic spread, remember that you're eating in much the same manner as your cavemen ancestors did.

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How to MAKE A MEDO-LAND "COTTAGE CHEESE ... Salad" IN MINUTES!



RECIPE

1 pt. Medo-Land Cottage Cheese, Curd or Chive
2 T. Mayonnaise 1/2 cup raisins
2 medium sized carrots Lettuce

Arrange 1/2 cup Medo-Land Cottage Cheese mixture* in circle on lettuce leaf. Smooth level. Form basketball mound of two tablespoons of grated carrot. Make seams with halved raisins presoaked 15 min. in hot water and cooled.

*One pint mixed with two tablespoons mayonnaise makes four servings.

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