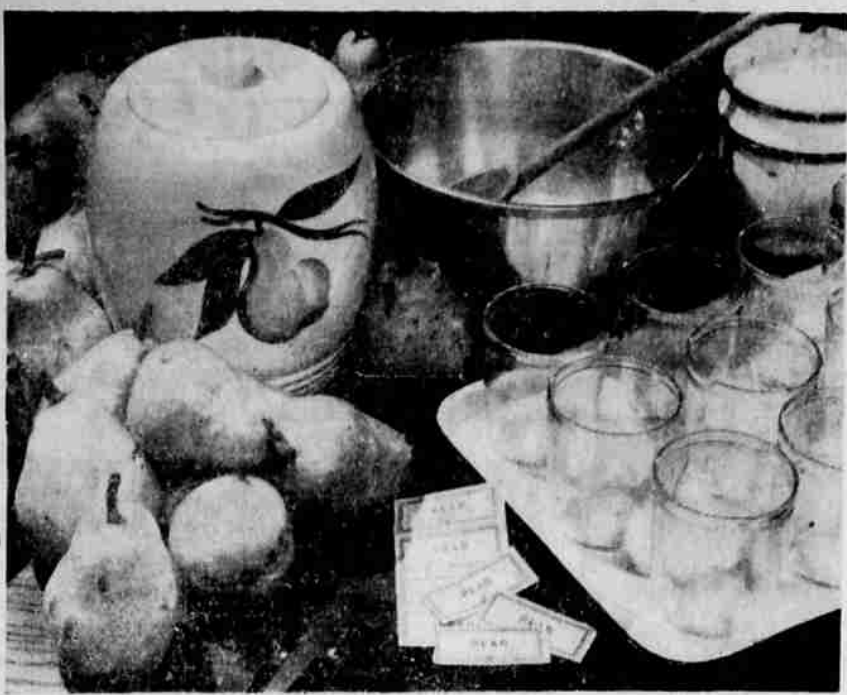




SMART HOMEMAKERS will choose pears, both for fresh eating and home canning if she wants the most plentiful of the peach-pear-plum family this year. Just as surely as school is scheduled to start next week, so will jelly makers use pears to make sweet spreads this month. If you want your jam to have the flavor of fully-ripe fruit, be sure to select pears in their prime. With the use of fruit pectin in bottled or powdered form, your jams require only one minute's boiling time and you can be sure that your sweet spreads will contain the flavor of the very best pears on the tree. Photo courtesy General Foods Corp.

Picnic With Pears

A plentiful supply of pears is promised and the quality of those on the market now is good. Plums and peaches are expected to be on the scarce side because of frost and other earlier weather difficulties which hurt the crop.

Since pears will be plentiful, they should be well down in price which means top value for the consumers. Home canners can have a "Pear Picnic" with all sorts of combinations of pears to prepare.

GINGER AND PEAR JAM

This recipe yields about 12 medium glasses (6 pounds of jam).
1/2 cup diced candied ginger (about 1/4 lb.)

4 cups prepared fruit (about 3 lbs. ripe pears)

7 1/2 cups (3 1/2 lbs.) sugar
1 bottle liquid fruit pectin

First, prepare the fruit. Dice about 1/4 pound candied ginger. Measure 1/2 cup into a very large saucepan. Peel and core about 3 pounds fully ripe pears. Chop very fine or grind. Measure 4 cups into saucepan with ginger.

Add sugar, fruit, in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard one minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly

into glasses. Cover jam at once with 1/4 inch hot paraffin.

Note: This jam may set slowly, so allow a week or longer.

PEAR MEDLEY

This recipe yields about 9 medium glasses (4 1/2 lbs. jam).

4 1/2 cups prepared fruit (about 1 1/2 lbs. ripe pears, 1 orange, 1 No. 1 flat can crushed pineapple and about 20 maraschino cherries)

5 cups (2 1/2 lbs.) sugar
1 box (2 1/2 oz.) powdered fruit pectin

Peel and core about 1 1/2 pounds fully ripe pears. Grind pears and 1 whole orange, or chop very fine. Add 1 cup (No. 1 flat can) crushed pineapple. Chop fine about 20 maraschino cherries or enough to make 1/4 cup. Combine fruit and measure 4 1/2 cups into a very large saucepan.

Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard one minute, stirring constantly.

Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/4 inch hot paraffin.

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HALF-SIZE STYLE



SIZES 14 1/2-24 1/2 9086
by Marian Martin

Half-Sizes! Make this your new unlimited wearability! Pretty suggestion of a sweetheart neckline—formed by soft gathers, graceful yokes. Comfortable step-in smooth styling—perfect fit for the shorter, fuller figure! Pattern 9086: Half Sizes 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2 takes 3 3/4 yards 35-inch. This easy-to-use pattern gives perfect fit. Complete, illustrated Sew Chart shows you every step. Send thirty-five cents in coins for this pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of Herald and News, Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly name, address with zone, size and style number.

Cucumber Sauce

1/2 cup whipped cream
1/2 teaspoon scraped onion
2 tablespoons vinegar
1/2 teaspoon salt
1/4 teaspoon Tabasco
1 medium cucumber, peeled, grated and drained

Combine ingredients in order given. Chill. Serve with shell or scale fish.

FINE DRESSING

A package of cream cheese softened and blended with 1/2 cup sprig whole fruit nectar, a small portion at a time, then combined with one tablespoon lemon juice, 1/4 cup mayonnaise and a little tabasco sauce and salt makes a delicious salad dressing.

Serve over fruit salad or finely shredded cabbage.

ROMAN BATH OIL

Mary Chess Roman Bath Oil is called the "queen" of all bath accessories. Being non-soluble, it floats on water, enabling you to scoop up the perfumed globules of oil while you bathe and massage them all over your body.

If you shower, smooth it all over your face when you turn on the taps. The result is almost dramatic—a beauty treatment while you bathe. Your skin will stop pouting and begin to smile because it looks and feels so radiantly healthy.

You'll leap out of the bath and actually feel as if you had shed years. No matter how little you use, its delicate perfume will linger with you and surround you for hours and hours.

Try patting it on your hair. It makes a matchless brillianine. This is the Mary Chess product being featured in September.



"WHEN SHOULD A GIRL START USING CLEANSING CREAM?" is a question frequently asked of Dorothy Gray, one of the finest beauty salons in the country. "When she begins to use makeup," was the answer, "because cream will get all the makeup off and at the same time help keep the skin soft and smooth." Apply cream with upward and outward motion. Wipe it off with tissues and follow with a lotion like Orange Flower Skin Lotion, on a pad of cotton. If the skin is really oily, a more astringent lotion will be beneficial. Dorothy Gray Cleansing Grains help keep the teenage skin kept really

clean. Pour a small quantity into the palm of one hand, make a rough paste and wash across the face with fingertips. Remove with tepid water. Hygienic Paste, a medicated pink cream, is for use over blackheads and on coarse sections of the skin showing conspicuous pores. A light, bright, lipstick, like Dorothy Gray's Blush Pink or Tangerine, makes a cheery smile even more enticing. For the final touch, her cologne should be light, airy and delightfully feminine, like Dorothy Gray's Hot Weather Cologne in lilac fragrance.

Volght's gives green stamps on SCHOOL TEXTBOOKS and all other supplies.



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Pork & Beans Van Camp's No. 2 1/2 tins 19¢

Apricots Calrose, Whole No. 2 1/2 tins 5 for \$1

Pineapple Party Time, Crushed No. 2 cans 5 for \$1

Cool's Best Eggs For Delicious Beverages—Ass't. Flavors 3 for 10¢

Tang "AA" Medium Farm Fresh doz. 55¢

Cheese Slices Salad Dressing by Nalley qt. 43¢

Cheese Food Borden's American Pimiento, Swiss pkg. 29¢

Cider Vinegar Borden's 2 lb. pkg. 69¢

Strawberries Del Roque Gallon 59¢

Frozen Peas Pride of Oregon Frozen 2 10 oz. pkgs. 45¢

Frozen Peas Raven 10-oz. pkg. 2 for 29¢

Far West Elberta Freestone

Potato Chips Blue Bell Reg. 59¢ Twin Pack 55¢

Orangeade Sunkist Concentrated—6-oz. tins Needs no sugar or refrigeration 2/29¢

Nucoa Margarine lb. 29¢

Beverages or Sparkling Water Par-T-Pac Sweet 2 qts. 45¢

No Bottle Deposit—No Bottles to Return

VEL
Lge. Size Giant 31¢ 69¢

FAB
Lge. Size Giant 31¢ 69¢

Snowdrift
3 lb. tin 79¢

Wesson Oil
Quart 65¢

Nabisco Ritz CRACKERS
1 lb. Pkg. 29¢

NABISCO Wheat Thins
Pkg. 29¢

Olives Mt. Whitney Ripe Cadet Size 21¢ Giant Size No. 1 cans 31¢

Pickles Roland's Dill 1/2 Gal. Jar 49¢ Del Roque Dill 24-oz. jar 29¢

Pickles Daumak's—White or Colored pkg. 19¢

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Shrimp

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