DOZENS OF VARIETIES of pickles are being featured by Nalley's, Inc., during National Pickle Week, May 22 through May 31, as part of the company's 40th anniversary celebration. Note Nalley's Dill Pickles in a can which can safely rattle around in the grub box in the pickup on the fishing or camping trip without danger of breakage. Cucumber pickles are actually a fruit and a food that is rich in vitamins. They add spice and interest to any meal or to between-meal snacks.

SALAD PLATE

Cut a crosswise slice of cantaloupe and place on a garnished salad plate. Center with a mound of cottage cheese sprinkled with chopped walnuts. Accent with 4 or 5 plump cooked prunes and serve with husky squares of hot corn bread or gingerbread.

SWEET POTATOES

Season cooked or canned sweet potatoes and whip until fluffy. Pile in greased baking dish, sprinkle thickly with brown sugar, dot with butter and cover with chopped almonds. Bake in hot oven to melt the sugar and brown the almonds. Serve with baked ham.

ACCOMPANIMENT

Spread thin slices of bread with mayonnaise, then sprinkle with shredded cheese, sliced ripe olives and a dash of oregano. Roll and fasten with toothpick. Butter lightly and bake in hot oven until golden brown to serve with the luncheon soup.

upstairs downstairs and
In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Thursday, May 22, 1958 KLAMAH FALLS, OREGON SEC. B PAGE 1

NAT'L PICKLE WEEK

Did you ever stop to count the number of kinds of pickles on your grocer's shelves?

The picture shown here was taken at Nalley Valley, near Tacoma, of pickles packed by Nalley's, Inc., one of the Pacific Northwest's oldest food processing firms. It shows the new label which has been adopted by Nalley's. The jar tops are removed by turning to loosen.

Ike Lalum, Nalley's Southern Oregon sales representative from Medford, and his sales manager, Al Keehner of Portland, were in Klamath Falls earlier this week helping set up displays in local markets.

We thought we'd find the answer to the question, "When and how did cucumber pickles originate?" to show our diligent research. However, diligent research failed to turn up the information.

It took Mrs. Lola Barden, public relations director (Pacific National Advertising Agency) for Nalley's, Inc., to explain a little of the background to pickles.

"People have been eating pickles for a long, long time," she tells us, "in fact, for at least 4,000 years. One of the famous pickle-lovers of history was Cleopatra, who considered the food a beauty aid.

"Without pickles, our country might have been given a different name," she adds. "Amerigo Vespucci, after whom our land was named, was a pickle peddler, financing his voyage of discovery through the sale of pickles."

Reference books devote many paragraphs to pickles and pickling—without any mention of who concocted the first pickle.

Game books suggest guessing contests involving the number of pickles in a gallon jar. Many political bets have been paid by the loser pushing a dill pickle along with his nose.

Instead of pinning a "tail" on the "donkey," contestants might pin a pickle on a sandwich.

For the homemaker and hostess, the pickle jar is the means of adding that final bit of taste and eye-appeal to the table. Restaurants have long known the value of adding a pickle slice, two olives and a half dozen potato chips to the sandwich plate and topping a seafood or vegetable salad with cucumber chips.

As a food, pickles are recognized as rich in A, B and C vitamins and minerals. They are a nutritious addition to the diet as well as mighty good tasting.

So, unlike the governor of Oklahoma, we are pleased to help celebration National Pickle Week today through May 31.

LEFTOVER ROLLS

Dinner rolls make good lunch sandwiches the following day. Split the rolls and remove a little of the inside. Fill with ripe olive chunks, thinkly sliced celery and shredded cheese mixed with mayonnaise or Nalley's Tang salad dressing. Wrap each in foil and heat through in a moderate oven.

PUT SPRING in your heart with the wearing of lovely Early Iris fragrance by Tussy. A delicate, delicious light floral scent, Early Iris comes in a variety of bath-time luxuries, including cologne, dusting powder and a dainty Glamour Set, featuring cologne and Luxury Lotion.

MEAT BALLS

In Sweden, they're called kottbullar; in Germany, they are known as flesich-klosse; in Italy, they're referred to as polpette and in English speaking countries, they're known as meat balls. Actually there are as many recipes for meat balls as there are cooks preparing them.

BIG DISCOUNTS

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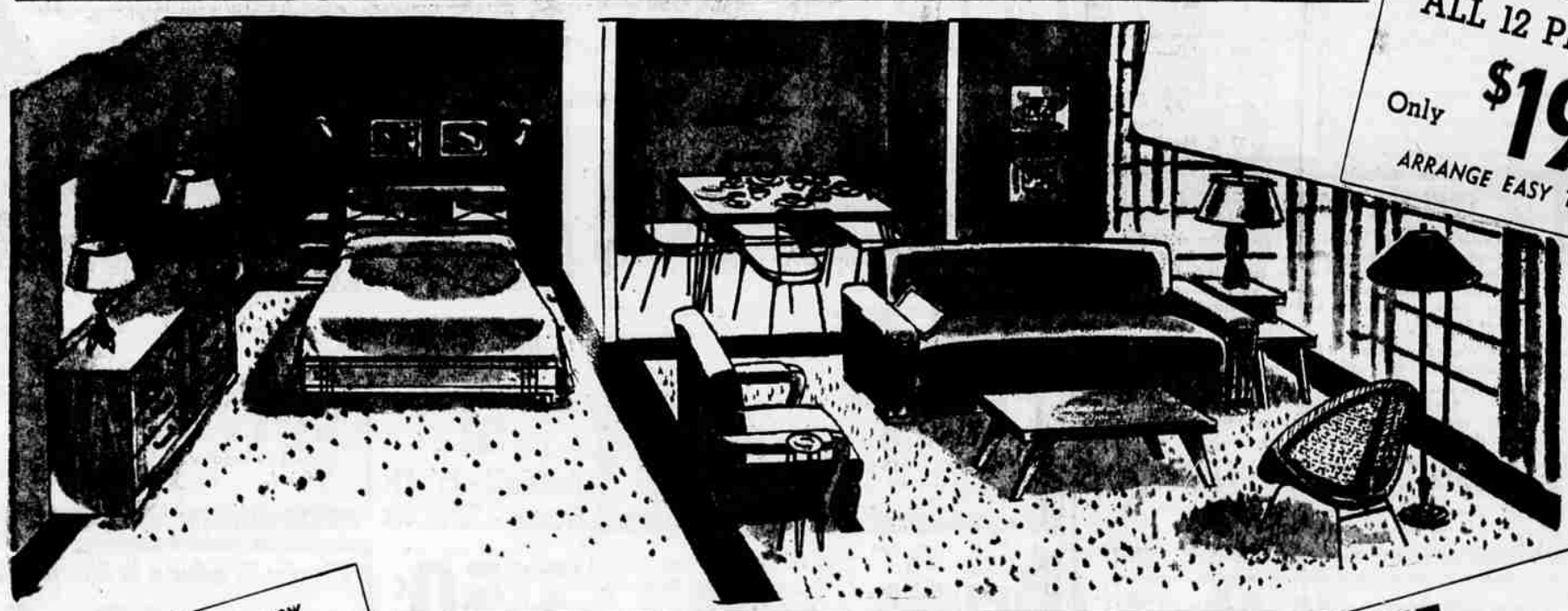

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