

NEW STACK PACK!3 IN-EX-SEAL PACKETS
Keep RITZ deliciously fresh

AN IMPROVEMENT we like is the new "stack pack" adopted for Nabisco Ritz Crackers. Each of the three stack packs in the carton is moisture proof and reclosable. The triple packaging insures better flavor, crisper crackers and protects the individual crackers from being broken in the carton. You can serve perfect rounds and take out only as many as you need at a time. The new cheeses, available locally in the sausage-shaped packs, slice perfectly to fit the round Ritz crackers. Top each cracker-and-cheese canape on the appetizer tray with a pickle chip to observe National Pickle Week.



FIVE TONS of Nalley's cucumber pickles arrived for the two Market Baskets by Consolidated Freightways truck for National Pickle Week. The big Nalley's semi truck and trailer was busy delivering pickles elsewhere. Shown here is Phil Barry, Consolidated, with the hand truck in the background (he was assisted with the load by Vern Keffer of Consolidated); center, Dick Hicks, manager of Market Basket No. 1 and at right, Ike Lalum, Nalley's, Inc., sales representative for Southern Oregon. The truck brought in more than 3,000 bottles of pickles in that load. National Pickle Week runs from May 22 through May 31.

PICKLES

Like the expression, "green thumb," pickles seem to have just happened to come along.

Volume 13 of The World Book Encyclopedia comments that "the pickling industry grew very rapidly in the 1930's." By 1952, the industry's products amounted to about \$50 million annually.

It describes the pickling process as one in which fruits or vegetables are "soaked in brine and vinegar. Then they are flavored with seasonings such as mustard, dill, horse-radish, cinnamon, allspice, cloves, celery seed, pepper, corn and pimiento. The pickle is then sealed tightly in jars."

Convenience and even economy indicates buying brand name pickles rather than putting them up at home, except in special cases. Home pickling, among amateurs, each year has turned up some odd concoctions, but some families like the recipes for pickles handed down from generation to generation.

On your grocer's shelves you can find just about any size jar and any style pickle you like, from cucumber chips, a universal favorite, to new relishes to go with hamburgers and hot dogs.

Klamath Falls is a pickle-eating area. Our per capita consumption is above that of the state average. So, it is entirely fitting that we observe National Pickle Week from May 22 through May 31. Pickles and potato chips are a natural accompaniment for the

lunch sandwich plate. A variety of pickles is a must for the buffet table. If you want to be fancy, pickles form the base for innumerable attractive appetizers and hors d'oeuvres. Try coring the big dills and stuffing with pimiento or American cheese spread. Chill and slice in rounds for a color accent for the tid-bit tray or an accompaniment for salad plates. A touch of relish or small circle of cucumber chips top the cracker-and-cheese canape with additional goodness. Skewer bits of pickle can be alternated with cubes of cold meat for appetizer shishe-

babs. Make them on toothpicks and watch them disappear like candy.

Chopped pickles add immeasurably to sandwich fillings and how could you stuff hard-cooked eggs without using pickle juice as the flavor accent?

FOR SALE—
Aster Plants
3 Doz. \$1
Peonies and other plants
207 E. Main

OPEN FOR ANOTHER SEASON

Once more we welcome you to take your evening or Sunday drive out to see us again. In keeping with our policy of serving food at prices in accord with the family budget, we no longer serve steak dinners. However, we daily prepare a special dinner item, and for Sundays you may have Baked Ham or Roast Turkey.

Open Weekdays Noon to 8 p.m. - Closed Mondays
Saturday and Sundays 10 a.m. to 9 p.m.

When you come out, you are invited to see the new Country Store and Gas Station here, where you can obtain your picnic supplies and groceries and meet Mr. and Mrs. George Williams, the operators.

FRONTIER GUEST RANCH

Junction Lake of the Woods and Rocky Point Roads.
Across from the new Tomahawk Ski Bowl.

VAPOCANS

The makers of Vapocans, the convenient cartons in pint, pint-and-a-half and quart size for home freezing, have numerous tips on freezing fruits, vegetables, meats, soups and mixed dishes.

FRUITS

Because our strawberry season is so short, many persons like to freeze berries for use at a later time. Also, some of the favorite strawberry jam recipes produce a jam which requires refrigeration—so Vapocans are the convenient form of packaging.

To freeze strawberries, use firm, ripe berries, but not overripe. Work quickly. Sort and wash the berries in cold water. Drain and remove hulls. The berries may be sliced, left whole or crushed. Pack sliced or crushed berries with dry sugar, using four parts fruit to one

part sugar by weight. Pack whole berries in 50-60 per cent sugar syrup.

VEGETABLES

Frozen asparagus is easy to prepare and is delicious eating after the season has passed. Wash, sort and avoid small stalks or woody stalks. Use spears five to seven inches long or cut into short lengths. Pack the trimmed ends separately for use in soup. Do not use iron utensils in handling.

Blanch two to four minutes, depending on size, by placing vegetables in wire basket or colander and immersing in rapidly boiling water. The water must be hot enough to return to boil within 60 to 75 seconds. Move basket up and down. Time exactly, starting from the moment the water returns to a boil.

Cool the asparagus, drain and pack dry or in brine. A weak brine

solution is made by adding two tablespoons of salt to one quart of water. Fill to the line marked on each Vapocan. Pour the brine off quickly after the asparagus is thawed when you are preparing to cook it for serving.

PLANNED-OVERS

Freezing planned-overs is a great time-saver. When you make stew or casserole or other dishes, prepare enough for several meals. Freeze the extra portions. They stay nutritious and tasty for up to two months and are ready for serving on half hour's notice. Simply thaw and heat.

Prepare casserole and cool quickly in a bowl of ice cubes. Spoon into Vapocans and place in freezer immediately. Figure two servings per pint.

Prepare your favorite stew, being sure the vegetables are not fully cooked. Quick-cool the stew

by placing the pot in a dish of ice cubes until chilled. Ladle into Vapocans and place in the freezer at once.

Cakes may be baked and then frozen, ready for icing after thawing. Pies may be frozen uncooked or baked. Freeze crust in tin ready for baking. Baked pies need only heating.

The square shape of Vapocans saves space in your freezer. The rigid clear plastic lids are reusable and seal with a single press-on motion. Vapocans are moisture-proof, liquid tight for maximum protection of flavor and freshness.

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Fully Automatic Cleaner
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Factory-Authorized Sales and Service
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BREAKFAST
Start off the day with a hearty breakfast, even when the weather has turned warm. A bowl of oatmeal cereal with some raisins mixed in, topped with brown sugar and butter is good eating and bulges with minerals and vitamins.

SANDWICHES

Raisin bread sandwiches with a cream cheese and chopped walnut filling make a nice addition to the picnic lunch. Wrap each sandwich separately in waxed paper or a sandwich bag.

OSBURN HOTEL

EUGENE, ORE.
Mrs. J. E. Early—Joe Early Jr.
Proprietors
Thoroughly Modern

Looking for VALUES?
then **LOOK AT THESE**
from **Piggly Wiggly**



Peas
Eggs

Raven, fresh
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"AA" Large
Every egg guaranteed
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MILLER'S MARKET

IN PIGGLY
WIGGLY

THIS IS STEAK TIME - ENJOY THE BEST

The only place in Klamath Falls for
**SUPER 67 U.S.D.A. PRIME BONELESS
NEW YORKS - FILLET MIGNON &
CLUB STEAK**

You'd have to spend a lot of time and money for a trip to Chicago to get this kind of steak!

Introductory Offer at This Low Price

Boneless - U.S.D.A. Choice or Prime

Club Steaks 98¢ lb.

Beef 45¢ lb.
Ground - Made from U.S.D.A. Choice & Prime Beef. Compare the flavor with ordinary ground beef.

Steaks 69¢ lb.
Marinated - Cured in a real wine sauce

COFFEE 69¢
Mild and Mellow!
Fresh Ground lb.

Reynold's Aluminum Foil

Household - 25' 29¢
Freezer - 25' 59¢

Folger's COFFEE 83¢
Drip or Regular Grind. 1-lb. tin

Drink Base 350¢
Real Gold-Orange Tropical Fruit, etc. 6-oz. cans

Grahams 27¢
10-oz. pkg.

Cookies 49¢
1-lb. pkg.

Candy 29¢
8 1/4-oz. pkg.

Starch 25¢
qt.

Peas 55¢
3 No. 303 cans

Pledge 155¢
13 1/2-oz. can

Dog Food 39¢
25-oz. pkg.

Borene 79¢
Giant pkg.

Cocoa 45¢
1-lb. Tin

Pickles 29¢
Del Monte Sweet 12-oz. bot.

Kool Shake 10¢
3 Pkgs.

Piggly Produce is Always Fresh!

Potatoes 39¢
10 lbs.

Cabbage 5¢
lb.

Onions 19¢
3 lbs.

Squash 25¢
2 lbs.

Grapefruit 59¢
8-lb. Plio Bag

Strawberries

Tired of the same old grind?

BOYD'S gives you more bounce to the ounce



PIGGLY WIGGLY

7th and Pine
Open Sundays and Evenings