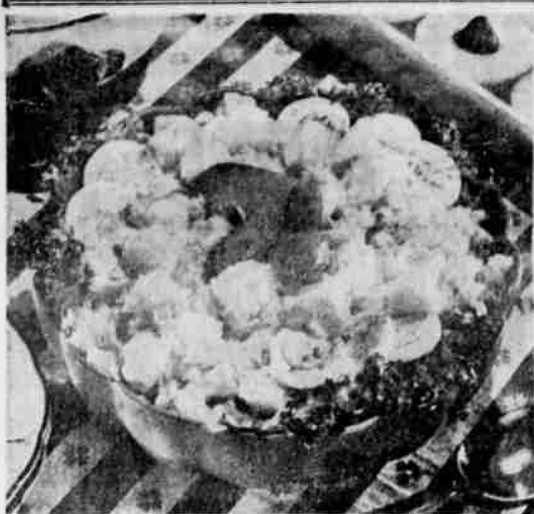




OLD FAVORITE comes to the table with a new dress when you serve potato salad with Roquefort cheese dressing. Here's a perfect recipe for your first trial of Wish-Bone Pure Wine Vinegar. Or, if you want to make the salad in less time, dress the potatoes, celery, green onions and hard-cooked eggs with Wish-Bone Cheese Dressing for a delightful Blue Cheese flavor. Note the garnish of pickle slices in observance of National Pickle Week.



TRY SOMETHING NEW — a Chick-n-Que — and put the zip in the flavor of the chicken with Tabasco, adding more than the recipe calls for if you like a little more snap. For the barbecue menu, served foil-wrapped baked potatoes, chef's salad, cranberry sauce with the chicken and chilled Coca-Cola for a refreshing beverage with the meal.

Have A Chick-n-Que

Patio cooking becomes more popular every year and with the beautiful weather the Klamath country has been having, this should be a good year for outdoor eating. This recipe for barbecued chicken can be done in the oven, on your rotisserie or on your outdoor barbecue.

CHICK-N-QUE SAUCE
 1/2 cup Mazola Oil
 1/4 cup lemon juice or cider vinegar
 1/4 cup water
 1 1/2 tablespoons salt
 3 tablespoons sugar
 1 1/2 teaspoons Tabasco Sauce (or more)

2 or 3 broiler-fryer chickens
 Put all ingredients for the sauce into a pan. Heat to boiling. Keep hot for basting the chicken and mix thoroughly before each basting. If you prefer a more highly seasoned sauce, increase Tabasco and add mustard and Worcestershire Sauce.

Good results in barbecuing depend on slow cooking over glowing coals (not flame) and proper distance from heat.

If using chicken halves or quarters, hook wing tip behind shoulder joint onto back. Brush with the barbecue sauce. Place on grate 12 inches or more from heat, skin side away from heat. Cook slowly until tender, turning frequently.

OUTDOOR GRILL

Two easy grilling meals for outdoor cooking are hamburger patties and frank's. To complete the menu, serve canned pork and beans, a relish tray, onion rings and sandwich buns. If you want dessert, serve cookies and complete the meal with iced tea or coffee.

DUNK

Have you ever dunked Vienna sausages or cubes of bologna speared on toothpicks into a hot cheese and wine mixture? For the dunk, melt about 4 ounces of processed American cheese with 1/2 cup California Sauterne wine in top of double boiler. Add prepared mustard and Worcestershire sauce to taste. Keep hot in chafing dish or small casserole over a candle.



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Insist on Klamath Basin Grade "A" milk

WISH-BONE ADDS FLAVOR

Wish-Bone Italian Dressing became immediately popular in this area not only as a salad dressing but also as a marinade for steaks to be broiled on the outdoor barbecue or in the kitchen.

Then Wish-Bone came out with a true blue cheese dressing for those who consider no steak dinner complete without a wedge of iceberg lettuce dressed with Roquefort cheese dressing.

Russian Style Deluxe Dressing has been added to the Wish-Bone line and being introduced now is Wish-Bone pure wine vinegar. Try the new wine vinegar as the accent for this potato salad:

POTATO SALAD WITH ROQUEFORT

4 or 5 potatoes, boiled
 3 green onions, chopped
 1/2 cup chopped celery
 1/4 teaspoon salt
 1/4 teaspoon black pepper
 1/4 cup Wish-Bone wine vinegar
 6 tablespoons salad oil
 1/2 pound Roquefort cheese
 3 tablespoons light cream
 1/2 cup mayonnaise or salad dressing
 2 hard cooked eggs, sliced
 Pickle slices

The proportions above may be varied to suit your family's preference.

Many like to double the amount of onions; chop the green tops, too. Peel and dice the potatoes, combine with onions, celery, salt, pepper, vinegar and oil. The flavor permeates more readily if the ingredients are mixed while the potatoes are still warm. Allow flavor to mellow for a couple of hours. Mash Roquefort cheese with cream and add to mayonnaise or your favorite salad dressing. Combine with potatoes and chill thoroughly. When ready to serve, garnish with sliced eggs and pickle slices.

A time-saver and convenience is the use of Wish-Bone Cheese Dressing to dress the salad instead of combining Roquefort cheese with the cream and mayonnaise. And it is easy to have a bottle of Wish-Bone Cheese Dressing on the shelf. By using prepared dressings for

many dishes, you can have a variety of salads without one missing ingredient. The storage life of cheese is far shorter than bottled dressings and the same effect can be achieved by using ready-made dressings.

COOKED AND SMOKED SAUSAGES

In this category fit the two best-known sausages, franks and bologna. Wholesome meat, delicately seasoned, these types are a pleasant combination of finely ground beef and pork or occasionally all beef. There are dozens of styles of both of these, but no matter what shape or size, they mean good, nutritious eating. They are both time-savers and wife-savers during the summer months.

JADE PLANTS

The Oriental Jade Plant is one of the prettiest house plants grown. The smooth shining leaves are bright and attractive and the plant has an unusual, angular conformation as it grows. It requires little water and is not susceptible to many of the plant diseases or to bugs and spiders that are plaguing the green thumb fraternity in the Klamath Basin this year.

Your grocer has order blanks for Wish-Bone's Jade Plant offer. Twenty-five cents and the label from any bottle of Wish-Bone salad dressing—Italian, Cheese or Russian—will bring one of the easy-to-grow Jade Plants to you.

The plant has no fragrance and so is not offensive to those persons who dislike such plants as geraniums in the house. Start it this summer and you'll enjoy the plant all winter. A well-started house plant makes a nice winter-time gift for any friend, too.

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2 pkgs. 49¢



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4 QT. SIZE

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25-Foot Roll 29¢



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