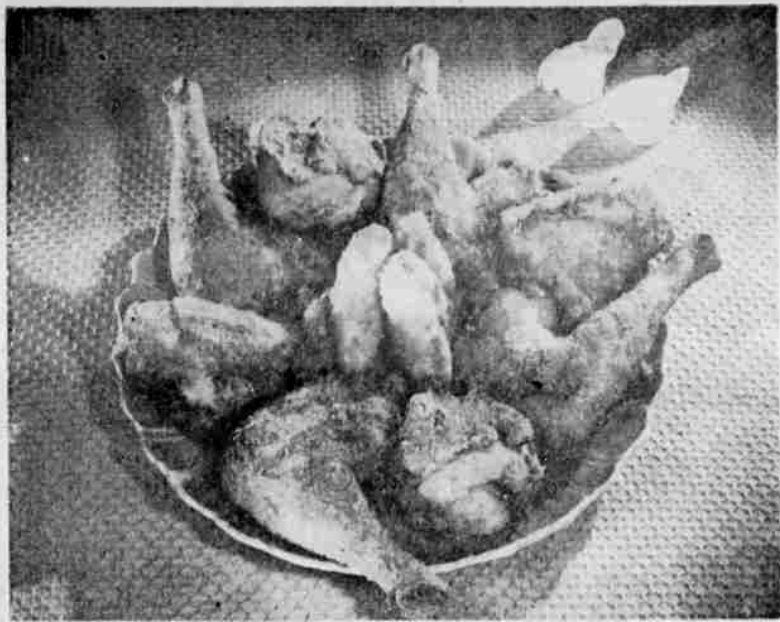




FRIED CHICKEN makes a good choice for the Fathers Day menu. The idea of Fathers Day is as old as mankind — originating in the clan practice of paying special homage every year to the chieftain. The USA Fathers Day started in Spokane in 1910, so it is of definite Pacific Northwest origin. Be good to Dad on June 15 and be good to his pocketbook because in the springtime poultry is at its plentiful best in quality and price.

PICKLE ON TOP

You can make a meal of these hearty "French Dipped Sandwiches." They're filled with mellow-flavored Calavo avocado and crisp bacon, dipped in an egg-milk mixture and baked. Serve with pickle on top along with herb-sprinkled fresh tomatoes and hot coffee.

FRENCH SANDWICHES

- 1 large Calavo avocado
- Salt
- 10 slices bacon
- 10 slices stale bread
- 2 eggs
- 1/2 cup milk
- 2 tablespoons melted butter or margarine

Cut avocado into halves and remove seed and skin. Mash fruit and season to taste with salt. Cook bacon until crisp and drain on paper towels. Spread half the bread with mashed avocado. Top with bacon and remaining bread slices. Beat eggs lightly and mix with milk, 1/4 teaspoon salt and butter. Turn into shallow dish (pie

pan). With bread spatula dip sandwiches in egg mixture on both sides. Arrange on greased baking sheet. Brown on both sides under broiler, turning once. Serve at once.

Makes five sandwiches.

MM-MM-M GOOD!

Breads and Pastries from
Electric Bakery
1042 E. Main

NALLEY'S Sweet & Sour DRESSING

Glamorize your special salads with a new, delicately flavored dressing. Try this "specialty of the house" for the whole family!



Enjoy Nalley's other new dressings, too!
RUSSIAN DRESSING FRENCH-BLEU DRESSING
ITALIAN DRESSING FRUIT SALAD DRESSING

VERSATILE CHICKEN

For a small family, a big platter of fried chicken usually serves for dinner one day and for lunch the next, served cold or in sandwiches.

We like to fry the pieces of our choice and simmer the others to make chicken stock. Then, take the chicken off the bones and have creamed chicken with home-made noodles. The water in which the chicken is simmered should be seasoned well. If there is too much creamed chicken for one meal of noodles, freeze the remainder and use it in a casserole or over hot fluffy rice for lunch another day.

Every family has its favorite way of frying chicken. Oven frying is easy and many prefer it. Use half flour and half fine bread crumbs or half Betty Crocker's

new cereal, Protein Plus, for coating for the chicken.

And, if your family doesn't like the skin of the chicken, skin the pieces of chicken before frying them. Substitute half garlic and half celery salt for the customary salt in the coating mixture, if you like. Brown the chicken and cook slowly until fork tender.

Hot biscuits or mashed potatoes are a must with the gravy made in the pan.

ORANGE HONEYADE

Combine 2 cups orange juice, 1/2 cup lemon juice, 1/2 cup honey and 1 cup of water. Stir well to dissolve honey. Garnish with orange slices or cherries. Carbonated water may be substituted for the 1 cup of water.

BAVARIAN CREAM

Milk, eggs, cream and canned cling peaches can be quickly turned into a fascinating dessert. Although rich, Peach Bavarian Cream has a refreshing lightness that's pleasing even in warm weather. Garnish each portion with a handsome cling peach slice and a tiny mint sprig.

PEACH BAVARIAN CREAM

- 1 cup canned cling peach slices
- 1 envelope plain gelatin
- 1/4 cup cold water
- 1 cup milk
- 2 eggs
- 1/4 teaspoon salt
- 1-3 cup sugar
- 1 cup whipping cream
- 1/2 teaspoon vanilla
- Canned cling peach slices for garnish

Mash peaches, beat with rotary beater until smooth. Soften gelatin in cold water. Scald milk. Combine with beaten egg yolks, salt and sugar. Cook over hot water until custard coats spoon. Dissolve softened gelatin in hot custard. Chill until slightly thickened. Fold in stiffly beaten egg whites, mashed peaches and stiffly beaten cream. Blend in vanilla. Pile into serving dishes and chill thoroughly. Top each portion with peach slice.

Makes 6 to 8 servings.

● Newspaper SPOT ADS are inexpensive — repeated daily 9¢

LET'S DINE OUT

Dining out these days may mean going no farther than the protected patio in the back or side yard or the canopied back porch. And half of the fun is watching the food cook over an open fire or grill. Beef kabobs (or veal or lamb, as your taste dictates) can be prepared in advance and broiled while the pre-dinner beverage is being enjoyed. For a nippy barbecue sauce, add a dash or two of Tabasco Sauce. Molasses added to the sauce aids in getting a fine brown color on the meat.

OSBURN HOTEL
EUGENE, ORE.
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Coffee 99¢ 6-oz. Jar

Margarine 5 lbs. \$1

Peaches 4 No. 2 1/2 Tins \$1

Corn 8 No. 303 Tins \$1

Green Beans 8 No. 303 Tins \$1

Beverages 3/23¢ New 12-oz. Can

Swiftning 79¢ 3lb. tin

Piggly Produce Is Always Fresh

RADISHES or Green Onions 10¢

Lemons 10¢ lb.

Cucumbers 3 for 19¢

Tomatoes 15¢ lb.

Potatoes 10¢ lb.

Potatoes 10¢ lb.

Potatoes 10¢ lb.

Potatoes 10¢ lb.

Potatoes 10¢ lb.

ENTER REAL GOLD'S Family Fun CONTEST

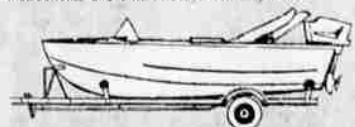
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696 VALUABLE PRIZES

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Steele, swift Glasspar boats, of tough, resilient fiber-glass for the maximum of comfort and fun! Contest is open to all readers of this newspaper. Read the easy instructions, and enter, today! You may win!



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- 2nd PRIZE—14-foot Glasspar Boat, equipped with Portage Trailer
- 3rd & 4th PRIZES—13-foot Glasspar Boats, equipped with Portage Trailers
- 5th & 6th PRIZES—10-foot Glasspar Fishing Boats

Next 24 Valuable Prizes
6 KAR HAMPS 6 POLAROID CAMERAS
6 PICNIC SETS 6 KAYBEE DINGHYS

And in Addition
For the first 666 entries — to be determined by postmark — 666 famous LIFE Home Perma-nent Kits by Nutri-Tonic

Hurry! Contest Ends June 16, 1958

ENTER NOW!

CUT OUT THESE INSTRUCTIONS. HERE'S ALL YOU DO:

INSTRUCTIONS: Get eight blank or used regular food market or use plain paper. Complete this statement in 20 words or less: "I like REAL GOLD ORANGE BASE because..." Enter as often as you wish. Accompany each entry with the can bottom (pasted numbers) of any 6-ounce REAL GOLD Product. Mail to REAL GOLD FAMILY FUN CONTEST, Los Angeles 51, Calif.

Contest entries must be postmarked by JUNE 16, 1958

for family fun

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