



COOKIE OF THE WEEK This week is Grandma's Buttermilk Wafer, the first type of cookie made by the Grandma Cookie Company in Portland when the business was started back in 1914. Buttermilk Wafers remain among the most popular of the line today. The number of varieties has increased to more than 40, but the homemade goodness is still there. Stacks of the delicate Buttermilk Wafers are at the back of this plate of cookies. A stack of Raisin Cookies centers the plate with Date - Filled Sugar Cookies at right center and Old-Fashioned Sugar Cookies in front.

FAVORITE COOKIES

Nearly everybody buys packaged cookies, particularly families which have children. A recent survey conducted by The Journal in Portland showed that less than five per cent of the shoppers had no particular preference when they shopped for cookies.

The survey showed, also, that in the Portland area, where Grandma's Cookies are made, more per-

sons bought Grandma's brand than any other brand. This has been true every year since 1954, too.

Another interesting fact brought out by the survey is that the percentage of families buying packaged cookies has increased by nearly six per cent over the last four years and well over half of the shoppers buy cookies regularly.

Buttermilk Wafers are an excellent choice to serve with ice cream or a tumbler of milk. Serve them with hot chocolate in the morning for the youngster's breakfast dessert. Serve them for afternoon tea for any age group. They are delicate in texture and flavor and come packaged in cellophane with two dozen cookies to the package. Put cookies on your shopping list for this weekend.



TASTE TELLS, LADIES!
 Make the Amazing NEW **M.C.P. UNCOOKED JAMS!**

- NO WORKING OVER A HOT STOVE
- USE LESS FRUIT - GET MORE JAM
- SAVE 100% FRESH FRUIT FLAVOR

Made Only with M.C.P. Jam & Jelly PECTIN

THEY'RE FINER JAMS because eliminating the usual cooking and boiling preserves ALL fresh fruit and berry flavor and color. Recipes in every package (2 1/2-oz.) M.C.P. JAM & JELLY PECTIN. Cost Less Than 15c Per 1/2-lb.

MUTUAL CITRUS PRODUCTS CO., Anaheim, Calif.

JUNE DAIRY MONTH

"I scream; you scream—we all scream for ice cream."

That favorite chant has echoed throughout the years, expressing the preference of millions of America's favorite dessert.

Now that the 22nd anniversary of June Dairy Month is being observed, what better way to celebrate the occasion is there than by treating your family to desserts made with ice cream?

Although it is tasty served plain, ice cream can be used as the basis of many delectable desserts. To illustrate, Sugar Information, Inc., offers the following suggestions for varying your ice cream desserts and also for preparing home-made ice cream.

One frosty dessert which always delights adults and children alike are sweet and delicious sundaes. Easy to prepare, sundaes have unlimited variations, such as Orange Bowl Sundae made with rich vanilla ice cream and chopped nuts, served with a tangy orange sauce.

For those special dining occasions, Sugar Information, Inc. suggests two deliciously sweet desserts - Ice Cream Meringue Pie and Party Peach Melba - which will highlight your menu and please even the most particular guest.

With the following ice cream dessert ideas at hand, you'll be well prepared to join in the fun of celebrating 1958 June Dairy Month.

Roll each ball in coconut. Place ice cream balls on flat sherbet dishes. Arrange pineapple pieces necklace style around ice cream balls. Serve with crushed pineapple and top with Marachino cherries.

Yield: six servings

PEACHY SUNDAE

6 peach halves
 1 pint vanilla ice cream
 1 pint peach ice cream
 1 pint strawberry ice cream
 3 jars strained peaches
 Marachino cherries

Place peach halves, hollow side up, in dessert dishes. Put a small scoop of each flavor of ice cream on peach. Top with strained peaches, half jar portion for each serving. Garnish with Marachino cherry.

Yield: six servings

PARTY PEACH MELBA

1 cup water
 1 cup mashed bananas
 1 cup mashed fresh raspberries
 1/2 cup sugar
 1 1/2 teaspoons cornstarch
 1 tablespoon cold water
 8 peach halves
 1 quart vanilla ice cream

Boil water, add bananas, raspberries and sugar. Blend thoroughly. Dissolve cornstarch in one tablespoon cold water. Stir into fruit mixture. Cook for about ten minutes, stirring constantly, until mixture thickens and fruits blend completely. Cool.

Place peach halves in sherbet dishes, cut side up. Fill each peach half with ice cream. Pour sauce over fruit and ice cream.

Yield: eight servings

ISLAND TREASURE SUNDAE

2 pints vanilla ice cream
 1 small can shredded coconut (approximately 4 ounces)
 1 can small pineapple pieces (approximately 9 ounces)
 1 can crushed pineapple (approximately 9 ounces)
 Marachino cherries

Scoop ice cream into six-balls.

ORANGE SAUCE

1 cup orange juice and pulp
 2 cup sugar
 1 teaspoon cornstarch
 1 tablespoon water
 2 egg yolks, beaten
 1 cup whipped cream

Heat juice and pulp. Blend in sugar and mix well. Dissolve cornstarch in cold water and add to juice-sugar mixture. Cool. Slowly pour mixture over egg yolks. Add cream and blend thoroughly. Chill.

Yield: six servings

ICE CREAM MERINGUE PIE

1-1 1/2 cups fine graham cracker crumbs
 1/4 cup sugar
 1/2 teaspoon nutmeg
 1/4 teaspoon salt
 1/2 cup butter, melted
 1 quart ice cream
 3 egg whites
 6 tablespoons sugar

Combine graham cracker

ENERGY

COMES FROM MILK!

Drink 3 Glasses Each Day



be sure... **CH** and **cane sugar**

GRANULATED

the pure cane sugar from Hawaii!

LOOK NO FURTHER!



You'll find everything you need so economically **At PIGGLY WIGGLY**

MILLER'S MARKET IN PIGGLY WIGGLY

Hickory Smoked **HAMS** Whole or Shank Half **59c** lb.

Fresh Stewing **HENS** Whole Drawn **39c** lb.

GROUND **BEEF** Fresh Made from USDA Choice Meat It's Better **49c** lb.

Country Style **Spareribs** Fine on that Barbecue! **59c** lb.

Barbecued Chickens - Pastrami - Italian Salami - Pureta Lunch Meat

Coffee Folger's - Drip or Regular Grind! **83c** lb.

Eggs "AA" Large Guaranteed Fresh **43c** Doz.

Nescafe Instant Coffee **99c** 6-oz. Jar

Margarine Plymouth Colored Cubes **59c** LBS

P-Nut Butter Hoody 18-oz. Jar **49c**

Cake Mix Swansdown - White, Yellow, Devil's Food **49c** PKGS

Tomatoes Party Time Big 2 1/2 Tins **50c** FRS

Shrimp Pacific De-Veined Cocktail Shrimp 4 1/2-oz. cans **39c**

Hunt's - 8-oz. can **Tomato Sauce** **13 for \$1**

Dennison's Red **Kidney Beans** 2 cans **29c**

FAMOUS DUPONT **NYLON HOSE**

Full-fashioned, all sizes, 51-15

Reg. \$1.35 Value, Pr. **59c**

Pennant Brand - Pure Strawberry Preserves

20-oz. Jars **39c** Case of 12 Jars **\$3.98**

Piggly Produce Is Always Fresh!

Medford - Slicing **Cucumbers** **3 FOR 10c**

Fresh! **Carrots** **2 BUN. 15c**

Green Stuffing Size **Peppers** **3 FOR 14c**

New Crop, Sweet Yellow **Onions** **3 LBS 14c**

Snoboy Snikt **Lemons** 1 Doz. in Plastic Bag **39c**

Peaches - Plums - Apricots - Cherries

Clearex Glass Cleaner

8-oz. bottle and Sprayer Free with purchase of pint.

Reg. 69c Value - All For **35c**

Nubora SOAP

Giant Size **59c**

LUX TOILET SOAP

Reg. Bars 3 for 32c
 Bars 2 for 31c

KRISPY CRACKERS Sunshine 1-lb. pkg. **29c**

HYDROX COOKIES Sunshine 1-lb. pkg. **49c**

Marshmallows Sunshine Midget 8-oz. pkg. 2 for **45c**

SARAN WRAP 25' roll **29c**

TEA Lipton's Black 1/4-lb. 48 bags **43c** **65c**

Spaghetti & Meat Balls - Haley's 1ge. 22-oz. tin 2 for **75c**

SURF RINSO or BREEZE giant **87c**

Liquid WISK Save 20c 1/2 gal. **\$1.35**

LUX 22-oz. **73c**

LIFEBUOY Reg. 3 for **35c**

SHORTENING 1-lb. tin **89c**

KLEENEX 400's **33c**

A NEW LOOK AT HISTORY..... Romeo and Juliet

ROMEO, ROMEO, WHEREFORE ART THOU AND THY COFFEE POT?

VERILY, THINGS HAVE SURE PERKED UP FOR US SINCE WE DISCOVERED **BOYD'S** IT REALLY GOES FARTHER, TOO!

FORSOOTH, BUT THIS IS A SOOTHING BREW!

HEARYE!

Tired of the same old grind?
BOYD'S gives you more bounce to the ounce

BOYD'S COFFEE

Lipton's Soup Mix Tomato - Vegetable 41c
 Chicken - Noodle 3 PKGS.

PIGGLY WIGGLY

7th and Pine

Open Sundays and Evenings