



HAVE A COOKIE, PANDY, says 3-year-old Debbie Dillstrom as she offered to share her treat of Grandma's Cookies with her panda. Eighteen-months-old Joe Dillstrom expresses his approval of the whole thing with a big smile and a cookie in each hand. A tea party in honor of Joe's first barbershop haircut last week featured a big plate of Grandma's Cookies from "Grand Dad" Ott Ellis who took this picture of his two favorite subjects.



GRILL TYPE FOOD on a skewer may combine nearly any meats and vegetables or fruits you wish. Chunks of meat, Bermuda onions, green pepper and unpeeled tomato wedges are the time-honored combination. Marinate the meat in Nalley's Italian Dressing or Wish-Bone Italian Dressing for an hour before grilling it. Nalley's new Barbecue Sauce is wonderful for brushing the shish-kabobs as they grill.

KABOBS

Have you been wanting to try food on a skewer on your outdoor barbecue (or even in the oven) and you didn't know just how to go about it?

The pictures always look very professional, don't they? Here's a secret: Food pictures are nearly always taken of almost raw foods, sometimes even "painting" the meat to give it that beautiful browned look.

If you don't have any metal skewers for preparation of such food, make your own. Unpainted wire coat hangers will make kabob skewers. Cut with wire clippers at a slant and you even have a pointed end.

Wash the skewers and run each one through a piece of meat fat or suet so you can push the food off easily when the roasting is done.

Your fire is ready when the flame has died down and you have only glowing coals. The coals will glow at night. If you are cooking in the daytime, the tops of the coals should have a gray film so you'll make sure the flames don't lick the food.

Cubes of beef or lamb, wedges of tomato or tiny tomatoes, onions, mushrooms, green pepper, pieces of pineapple — make your own selections. Chicken livers and tiny whole mushrooms laced with bacon are mighty delectable. Cubes of baked ham with pineapple chunks and thick pieces of banana dipped into lemon juice also make a good combination and since the ham is already cooked, it doesn't take longer than just heating through.

Lots of potato chips, relishes, iced tea or hot coffee go with the outdoor meal. Use paper plates for easy cleanup and do get the habit of using a big tray to eliminate unnecessary extra trips.

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STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS



STRAWBERRY PIE is mouth-wateringly good during the strawberry season but is perfect ambrosia during winter when the berries are out of season. While strawberries are at their luscious best, freeze several pints of strawberry glaze in order to make this pie for a special occasion later. Freezing strawberries or any other fruit is simple when using Vapocans which come in pint, pint-and-a-half and quart sizes with reusable lids.

STRAWBERRIES ALL YEAR LONG

This Strawberry Cheese Pie is topped with a delicious strawberry glaze which you can make now, freeze in Vapocans, and serve with a flourish next winter. The recipe makes one 9-inch pie.

FILLING

- 1 package vanilla wafers or sugar cookies
- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 2 egg yolks
- 1/4 cup sugar
- 1 8-ounce package cream cheese
- Grated rind of 1 lemon
- 1/2 teaspoon vanilla
- 2 egg whites, stiffly beaten
- 1 cup heavy cream

GREENS

Nutritionists say the dark salad and cooking greens are richer in food value than the paler ones. Dark green vegetables are rich in vitamins A and C and iron. When you get greens home from the market, wash them thoroughly, dry the leaves on an absorbent towel and then place them in a plastic bag and chill in the refrigerator of your refrigerator. Most of the greens you usually cook are good raw, too, for salads.

Line ungreased pie pan with wafers. Soak gelatin in cold water for five minutes. Add egg yolks and sugar. Cook over low flame until slightly thickened. Soften cream cheese. Add hot egg yolk mixture to cheese, gradually. Mix until smooth. Add lemon rind and vanilla. Cool. Beat egg whites and fold into cheese mixture. Whip cream and fold into cheese mixture. Pour into cookie-lined pie

pan. Chill until firm. Spoon thawed strawberry glaze over pie. Chill until set.

STRAWBERRY GLAZE

- 1 pint fresh strawberries
- 2 tablespoons cornstarch
- 1 cup sugar
- 1 cup water

Red food coloring. Wash and hull fully-ripened strawberries. Cut 1/4 cup into fine pieces.

Combine sugar and cornstarch. Add water. Add berries and cook over low flame until smooth and thick. Add red coloring. Cool and combine with whole fresh berries. Pour into pint-size Vapocans, seal and place in freezer. Thaw before using.

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PARTY - SWEET **Pickles** 22-oz. Jar **39¢**

BLUE BELL - Fresher, Crisper **Potato Chips** Reg. 25c Size **19¢**

WESTERN QUART - COLD! **Beer** All Brands Qt. **45¢**

MEATS

Full - Cream Cheddar **Cheese** **45¢** lb.
Nebergall's - Rolls **Sausage** **49¢** lb.
Fresh Daily - Lean **Ground Round** **65¢** lb.
Lean - USDA Good **Short Ribs** **33¢** lb.
Purita - Foot Long **Frankfurters** **59¢** lb.
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VEGETABLES

6-oz. FRENCH'S PREPARED **Mustard** Jar **10¢**
PARTY - GARDEN **Peas** No. 303 Cans **10¢**

Extra Fancy - Slicing **Cucumbers** **5¢** ea.
Crisp - Solid - For Slew **Cabbage** **5¢** lb.
Extra Choice **Cantaloupes** **8 1/2¢** lb.
Ashland - Bing **Cherries** **27¢** lb.

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