



PROPER TOOLS and an easy menu make outdoor eating fun. That doesn't mean you can't go fancy on the fixin's, either. Use foil wrap for heating food that is already cooked, grill the meat and serve an easy cold beverage such as Nestle's Nestea, the instant tea which will dissolve in tap water and needs then only to be iced.

GIVE FLAVOR LIFT TO OUTDOOR MEALS

More and more dishes are being adapted for the open grill and backyard fireplace. There are still some simple rules for a pleasing menu and they include a refreshing beverage, preferably chilled for summer pleasure.

If you prefer serving iced coffee, Nestle's Nestea, the instant tea for making hot or iced tea without a yard of paper, is the answer to many a homemaker's prayer. Mix with tap water, add ice and fill a pitcher. For a decorative touch, add notched lemon slices to each glass and colored sipping straws.

A simple dessert for an outdoor meal is a big bowl of frosted melon balls. Cut honeydew or cantaloupe melons in half, remove seeds. Scoop out balls from the edible portion with a fruit ball cutter, or cube the melon meat. Drain on a paper towel, then roll melon balls in granulated sugar, cover the bowl with waxed paper and store in the refrigerator until thoroughly chilled.

Since July is Hot Dog Month, you'll be serving franks often for the next few weeks. To make sure you have a supply on hand, get jars of Stahl-Meyer's all meat or all beef franks. The Stahl-Meyer cocktail frankfurts in the 6-ounce jar come 20 little franks to the jar. Try them for an appetizer course with a bowl of heated Heinz Tomato Ketchup to dunk each one.

Macaroni Salad

Ripe olives make so many summer foods more interesting. Add an ordinary macaroni salad, add a generous measure of ripe olives and you've not only improved its appearance but improved the flavor and texture as well. Serve Olive Macaroni Salad with a cold meat platter, crisp French bread and iced or hot coffee.

OLIVE MACARONI SALAD

1 cup uncooked macaroni (or 2 1/2 cups cooked)
23 cup ripe olives
2 hard-cooked eggs
1 1/2 cups chopped celery
1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped sweet pickle
23 cup mayonnaise
1 tablespoon vinegar
1/4 teaspoon salt
Black pepper to taste
Salad greens

STORING FOOD

Vacuum packed foods such as pickles and relishes should be stored on a pantry shelf as long as they are unopened. Once opened, however, it is wiser to set them in the refrigerator.

WHIPPED CREAM

Field a small amount of confectioners' sugar rather than granulated sugar into whipped cream when sweetening the popular topping. The cream won't get watery so quickly if it stands a short while.

Don't Strike Out! Real Home Run ENERGY Comes From MILK!! Drink 3 Glasses Each Day!

WE GIVE S&W GREEN STAMPS. SPECIAL Market COFFEE SPECIAL. You pay only 59c. You pay only \$1.17. 2 POUND CAN.

WIN A Colorful Sun Umbrella and Outdoor Table Set. YOURS—FOR BEST SUGGESTION HOW TO IMPROVE OUR STORE!

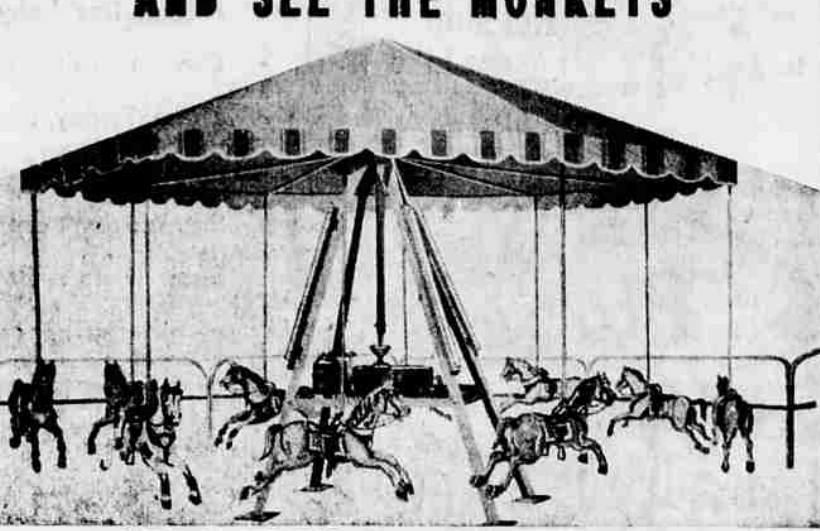
Winner of this contest will be announced in our ad July 17!

Table listing various food items and prices: TOMATO JUICE 4/1.00, TUNA 6/1.00, SALAD VEGTS 8/1.00, BLACK EYE PEAS 9/1.00, OYSTERS 3/85c, CLAMS 4/1.00, FRUIT COCKTAIL 5/1.00, GREEN LIMA BEANS 6/1.00, PRUNE JUICE 4/1.00, PEACHES 6/1.00, PEARS 9/1.00, PINEAPPLE 4/1.00, ASPARAGUS TIPS 5/1.00, KIDNEY BEANS 7/1.00, PORK and BEANS 9/1.00, CHILI BEANS 5/1.00, SMALL RED BEANS 5/1.00, GREEN BEANS 13/1.00, CORN 7/1.00, TURNIPI GREENS 9/1.00, PEAS 9/1.00, PEAS 10/1.00, SPINACH 8/1.00, TOMATOES 6/1.00, DOG FOOD 13/1.00, CAT FOOD 11/1.00, CAT FOOD 10/1.00.

DEL MONTE Chefs Specials

Table listing various food items and prices: Wilshire Cheese Spread 59c, Green Ripe Pitted Olives 40c, Large "AA" NuLaid Eggs 49c, Del Rich Margarine \$1.00, Crescent All Purpose Flour 79c, Nightingale Pure Black Pepper 39c, Bisquick 30c, Cream Flake Shortening 59c, Redwood Luncheon Loaf 29c, Betty Crocker Black Walnut Cake Mix 40c, Spinach 7 for \$1, Mixed Vegetables 5 for \$1, Catsup 5 for \$1, Peaches 3 for 89c, Pears 4 for \$1, Pineapple 5 for \$1, Tomato Sauce 13 for \$1, Fruit Cocktail 4 for 89c, Tuna 4 for \$1, Peas 5 for 89c, Grapefruit Sections 4 for 89c, Grapefruit Juice 2 for 79c, Orange Juice 2 for 89c, Prune Juice 3 for \$1, Corn 6 for \$1, Pickles 6 for \$1, Sweet Pickle Chips 3 for 89c, Pineapple Grapefruit Pickles 3 for \$1, Bacon Sliced 59c, Ground Beef \$1.20.

HEY KIDS! Don't Miss This! it's at Oregon Food No. 4 -- 1315 Oregon Ave. all this weekend! FREE RIDES AND SEE THE MONKEYS



KIDS THIS RIDE IS YOURS!! We have bought the Merry - Go - Round for four days but you'll have to get your mommy or daddy to get tickets free at the cash register.

Show starts at 3 p.m. Thursday, 12 noon Friday and runs till store closing time at night. The monkeys will be there all four days to entertain you also. Six of the cutest little guys you ever saw. Cotton Candy For the Kids 15c



Produce Feature of the Week! PEACHES \$1.59 per lug. Red Haven 80's, Only 300 lugs, No sales to dealers! Get 'em while they last!

Cantaloupe 7c per jumbo lb. These are giant ears arriving fresh from the fields today! Corn 6 ears 49c. New Potatoes 49c per 10 lb. pto pks.

Shop Oregon Food's Produce Dept. - Canning Headquarters for the Klamath Basin. Now's the time to can apricots. We have for your convenience, 14, 20, and 28 lb. lugs!

OREGON FOOD STORES. 1315 OREGON AVE. • 2410 So. 6TH • 4480 So. 6TH. If you're not shopping here - you're spending too much!



CUT-UP TURKEY, barbecue-fried, is different and delicious. Turkey has become a year-around dish. The cut-up fryers are young turkeys, averaging 3 1/2 to 6 pounds, disjointed and cut-up, fresh-frozen, tray packed. Cut-up turkey fryers may be broiled, fried, oven-fried, barbecued or casserole. Allow slightly longer cooking times than you would figure for broiler-fryer chickens cooked by similar methods. Photo and recipe suggestions courtesy of Poultry and Egg-National Board.

FRIED TURKEY. Here's a midsummer mealtime idea that combines outdoor taste appeal with top-of-the-range cooking convenience. It's a cut-up turkey, barbecue-fried. Fry in skillet or electric frypan according to instructions, and then reduce heat to medium. Fry until browned and bubbly. Turn pieces once or twice during this cooking to continue even browning. Add 1/2 cup of the blended barbecue sauce and water. Turn pieces again and cook for 10 to 15 minutes. Reduce heat to low and cook for 10 to 15 minutes. Turn pieces again and cook for 10 to 15 minutes. Turn pieces again and cook for 10 to 15 minutes. Turn pieces again and cook for 10 to 15 minutes.

BARBECUE-FRIED TURKEY. 1 ready-to-cook fryer turkey, cut up, 3 to 3 1/2 lb. Fat for frying (part butter if desired) scant 1/2-inch layer. 13 cup flour. 2 1/2 cups salt. 1 teaspoon paprika. 1/2 teaspoon ground pepper. 1/2 teaspoon poultry seasoning. 1/2 cup diluted sauce, cover (vent closed) and cook until fork-tender, about 20 to 25 minutes. Note: White meat pieces are usually done before the dark meat.



FLEXIBLE is the word for summer shoe comfort. The Shoe Fashion Board of St. Louis presents the "Correll" pump as a case in point.

SOFT SHOES

Fashion tells a soft shoe story that's an entirely new concept in shoe making. Not only so soft, so light, so flexible, they barely make an impression on the scales. The "Correll" pump, above, a member of the Shoe Fashion Board of St. Louis, is but one of the many interpretations of the soft shoe trend in dressy patterns. Unlined Deidi silk, a finger print in the fashion, the shaped mid-high heel and soft-topped upper, Soft counter has just enough boning to assure adequate support for the foot. Both outsole and insole are flexible and pliable, the insole cushioned for added comfort. Soft, smooth kidskin in matching color is used for the collar around the tongue. A matching hand-studded with metal nailheads graces the vamp of the shoe. The Correll pump is available in bright B or a v o blue with silver studs; allspice or dark mint green with brass studs.

PEANUT BRITTLE. If you are using salted nuts in making brittle, rub the nuts between two layers of paper to remove much of the salt.

SKIPPY BEWARE OF IMITATIONS! LOOK FOR THE HAPPY LITTLE DOG. TOPS IN QUALITY! LOW IN PRICE. Better get 2 one's never enough! ROOT BEER. Old-fashioned, creamy rich with a sparkle. Family Size. Quality Value.