



COLD MEATS and Peach Lemon Molds make a satisfying warm weather meal. The photo and recipe suggestions are courtesy of California Foods Research Institute.

PEACH LEMON MOLDS

An attractive platter of cold meats and salad is a tempting dish to set before the family on a hot evening. Canned cling peaches, so good with meats, make attractive two-layered Peach Lemon Molds. The layered effect is quite easy to do. Simply chill the peach halves with a little clear gelatin until it's set, meanwhile leaving the remainder of the gelatin at room temperature so it won't get firm. When the first layer is jelled, fold mayonnaise, celery and pimiento into what's left, and spoon over the peaches. Chill again; unmold, and garnish with crackling greens. Add a topping of mayonnaise, if you wish. Crisp rolls and iced tea are all you need serve with the meat and salad plate for a delightful, light meal.

layer in molds. Chill until firm. Unmold and garnish with salad greens and additional mayonnaise if desired.

Makes six servings.

CHOCOLATE

Have you ever noticed how chocolate sometimes turns a misty gray color during hot summer weather? Heat causes the cocoa butter to rise to the surface and when the weather cools, the rich brown chocolate color is gone. The chocolate can still be used in cooking. For decorative purposes, it is best to keep chocolate in a cool room or the refrigerator during summer.

Refresh With MILK
There's Extra Energy in Every Glassful!

PEACH LEMON MOLDS

- 1 package lemon-flavored gelatin
- 1 1/2 cups hot water
- 1-3 cup syrup from canned cling peaches
- 1 tablespoon vinegar
- Dash salt
- 6 canned cling peach halves
- 1/4 cup mayonnaise
- 1/2 cup thinly sliced celery
- 2 tablespoons diced pimiento
- Salad greens

Dissolve gelatin in hot water. Blend in peach syrup, vinegar and salt. Cool until slightly thickened. Drain peaches thoroughly and arrange cup side down in six individual molds. Divide one cup of gelatin among molds, and chill until firm. Blend mayonnaise into remaining gelatin. Stir in celery and pimiento. Spoon over clear

You can't buy a better sugar!

that's why Westerners are sweet on Spreckels Sugar!

Kitchen Bouquet

Kitchen Bouquet may be used for a browning glaze by blending two tablespoons softened fat with one teaspoon Kitchen Bouquet.

It may be used as a honey glaze by mixing one teaspoon Kitchen Bouquet with two tablespoons strained honey. It is particularly good as a glaze for family-size roast chicken or pork roast.

Brush on during the last 15 to 30 minutes of cooking time.

Or it may be used for Kitchen Bouquet citrus glaze. Combine 1/4 cup melted butter, one teaspoon Kitchen Bouquet and 1/4 cup lemon or lime juice and add a dash of paprika or Tabasco if you like.

The manufacturer recommends using about one teaspoon Kitchen Bouquet per pound of meat when making "charcoal" broiled steak right in your kitchen range. Brush top surface and fat before broiling the first side. Turn, brush sec-

ond side and continue broiling. If a darker "crust" is desired, use more Kitchen Bouquet. For elegance, heat the contents of a 6-ounce can of BinB Broiled in Butter Mushrooms in their own broth and use as a garnish for the platter.

To make giblet gravy brown and add stepped-up flavor, add a couple of teaspoons of Kitchen Bouquet when the gravy is made.

If you are serving roast meat au jus, you can add flavor to the

juice by mixing in a little Kitchen Bouquet. Add one teaspoon Kitchen Bouquet to roast meat gravy for added rich brown goodness.

The best advice, as with all seasonings—don't overdo it.

BREAKFAST STARTER

For a change in breakfast fruit, cook dried prunes according to directions on the package and add chunks during the last 10 minutes of cooking. Serve plain or with light cream.

CORNY CORNBREAD

Cut the kernels from two ears of fresh corn and add to a package of cornbread mix. Bake in a hot oven set at 400 degrees for 12 to 15 minutes. Cut into generous squares and serve with fried chicken or barbecued ribs.

ROMAINE

Romaine lettuce is sometimes called Cos. By any name, it is a green which has crisp attractive green leaves with more flavor than the usual iceberg lettuce.

MEATS

U.S.D.A. Choice or Good Beef

SHISH KEBOB SPECIAL

One Inch Squares of Veal, Pork & Beef Complete With 4 Skewers Serves 4. 1 lb. Pkg. **79¢**

Picnic Hams Shoulder Style We Slice 'em Free! **lb. 49¢**

Slab Bacon **lb. 63¢**

Lean and Meaty, USDA "Good"

Short Ribs **lb. 29¢**

Bologna and Salami Chunk **lb. 59¢**

BAR-B-CUE CHICKENS, SPECIAL STEAKS or ROASTS For any Occasion, Cut to Your Order.

OPEN-FIRE FAVORITES!

Reynolds **BRIQUETS** Large Pkg. With Starter Pkg. **39¢**

3 Piece BAR-B-CUE SET Chrome Hardwood Handles, Thong Hangers Fork, Turner, & Skewer Long Handle Set **98¢**

Modern Sword Skewers Stainless Steel Set of 3 **98¢**

CHEF'S SET Tall Cap, Apron - Gaily Decorated Long Handled Salter and Pepper Shaker **\$398** Set

BELTS LADIES POPIT Asst. Colors **55¢ ea.**

New for Summer Ladies Blouses **88¢ ea.** American Made

Pyrex—Gold Trim Crystal **JUICE SERVER** Mixes 6 ozs. Frozen Juices **98¢ ea.**

Second Week Cook and Carve, Slicer, Set Piece **49¢**

STEAK KNIFE SET EBONY HANDLES **\$1.98** SET OF 6 SUPPLY LIMITED

Fresh Local **Eggs** AA Small **2 doz. 69¢**

Snider—Chili Flavor **Catsup** 14 oz. Bottle **15¢**

Nalley's 11-oz. **Bar-B.Q. Relish** **29¢**

NALLEY'S CHAMPION Dressing Quart Jar **39¢**

Crescent BBQ **SEASON** Shaker Bottle **35¢**

Crescent Coarse Grind **PEPPER** Jar **25¢**

Crescent Hamburger **Season Salt** Shaker Jar **25¢**

Adorn Holds Hair in Place Beautifully Free Hair Style Booklet. Tax 15c Large Spray Tin **\$1.50**

Thirsty? Try **BUTTERMILK** Fresh Churned **22¢ Qt.**

Medo-Bel Homo. **MILK** Half Gal. **50¢**

Hearth-Baked **FRENCH BREAD** Perfect With a Bar-B-Q **25¢** Loaf

Cigarettes All Popular & New Filters **Carton \$1.99**

Fab NEW - GOLDEN DETERGENT IT IS FABULOUS Giant Pkg. **75¢**

VEGETABLES

Red Bluff **Peaches** Red Haven Lug **\$1.49**

Medford Sweet Kernel **CORN** First of Season Doz. 5c each **59¢**

Ex. Large 36 Size **Cantaloupes** 4 FOR **59¢**

WATERMELON 2 1/2 lb. **10¢**

Free - Individual **Merta Salt Shaker** With Each Melon

Any melon worth its salt—is worth **MORTON'S** **10¢** (soffred or plain)

ROYAL CLUB—6 oz. Jar INSTANT COFFEE Extra Jar **95¢** Special Jar

Southern Maid Margarine 3 lbs. **59¢**

NEW JIF PEANUT BUTTER LARGE SIZE ECONOMY SIZE Creamy-smooth or crunchy style **35¢ 49¢** WITH COUPON

Libby's 9 oz. Pkg. Golden **FRENCH FRIED POTATOES** pkg **15¢**

SKIIPPY DOG FOOD 1 Doz. Tall Tins **88¢**

SAVE PIE ala MODE It's Best with **Pet-Ritz FROZEN CHERRY PIES** and **DELICIA ICE CREAM** 1/2 Gal. **75¢**

HI-C ORANGE DRINK 4 46 oz. Cans **1.00**

Hunt's Small Whole New **Potatoes** 3 Tall Cans **28¢**

Hunt's Tall Tins **Tomato Juice** 3 FOR **28¢**

Hunt's 8-Oz. Tins **Tomato Sauce** 6 for **49¢**

Hunt's 300 Tall Tins **Fruit Cocktail** 2 for **39¢**

POSTOFFICE OPEN 'TIL 9 P.M.

BUY LOW FOOD CENTER 1348 Oregon Avenue

Genuine Tillamook satisfies every taste

Take, for instance, the summer standby: salads, for healthful, lighter eating. Name a single kind that Tillamook doesn't make more wholesome and delicious! Try Sharp Tillamook in savory strips across vegetable salads... or cubes of Medium Tillamook for chicken or fish. Curly Tillamook shreds glorify all fruit salads or slaw; grated Tillamook, molded ones. It's just good sense (and good taste) to use Tillamook... the natural cheddar with flavor that goes further.



TILLAMOOK
The real **CHEESE** aged naturally