



**MEALTIME MAGIC** usually means putting a meal on the table that looks different from the one you served just a few hours back and preparing food that your family will eat. If they eat it with relish, that's magic, ma'am, that's magic. The National Dairy Council suggests a curry sauce for steamed cauliflower and cheese-topped broiled tomatoes for this vegetable platter. The color contrast is pretty and you can chop chives on top of the cauliflower instead of the capers called for in the recipe.

**SUMMER VEGETABLES**

Vegetables are too often given little attention as accompaniments to a meal. They deserve better treatment. Not only for their vitamin and mineral content, but also for their unusual flavor possibilities, vegetables should rate high on your meal planning list.

Any vegetable can be lifted from an also-ran to star billing by the use of simple serving variations. Butter and cream sauces are considered natural complements to many vegetables. The careful selection of seasonings for butter or cream sauces can make an unusual dish from the most common vegetable.

For example, here's a melt-in-your-mouth variation of broiled tomatoes. Parmesan cheese has been added to the usual buttered crumb mixture. These tomatoes take gentle handling, but you'll find them well worth the trouble. For contrast with the tart tomatoes, a vegetable such as cauliflower is a good choice. Served with a mild

curry sauce, it too will make a hit. Arrange your whole cauliflower on a large platter, surround with Broiled Parmesan Tomatoes, and you'll have a vegetable platter well worth eating.

**BROILED PARMESAN TOMATOES**

- 1/4 cup butter
  - 1/2 cup fine dry bread crumbs
  - 1/2 cup grated Parmesan Cheese
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 3 large peeled tomatoes, cut into 1-inch thick slices
- Melt butter; mix crumbs and 1/2 cup of butter. Stir in cheese, salt and pepper. Brush tomato slices with remaining butter and dip in

crumb-cheese mixture. Arrange tomato slices on broiler rack covered with aluminum foil. Broil five to six inches below heat source until lightly browned and warmed through. Turn carefully with pancake turner and brown on other side. Makes six servings.

**CURRY SAUCE FOR CAULIFLOWER**

- 1/4 cup butter
  - 1/4 cup flour
  - 1 teaspoon curry powder
  - 2 tablespoons chopped capers
  - 1 teaspoon salt
  - 1 dash of pepper
  - 2 cups milk
- Melt butter in saucepan over low heat. Blend in flour and seasonings. Add milk stirring constantly. Cook until sauce is smooth and thickened. Stir in capers. Serve over whole cooked cauliflower. Makes 2 1/2 cups sauce.

**WHITE IS POPULAR**  
With the development of soil-shedding, wrinkle-resistant fabrics, white has come into its own as a fashion color.

**OUTDOOR COOKS**  
Soak wooden skewers in cold water before using them to impale meat, poultry, fish, vegetables or fruit to be cooked over the charcoal fire.

**OLIVE NIBBLERS**  
To add a gourmet touch to ripe olives, marinate them in enough red table wine to cover.

**PROFESSIONAL RODEO**  
July 25-26-27

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Easy to pack for picnics, Traveling—all summer long!

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DELICIOUS CHOCOLATE FLAVOR  
VITAMIN D<sub>2</sub> FORTIFIED  
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MIXES INSTANTLY WITH MILK  
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NESTLÉ'S QUIK makes delicious and nutritious drinks for lunches, snacks and evening treats. It dissolves quickly in milk and has a rich, chocolate flavor.

**Med-O-Bel** Low Fat Ice Cream  
VANILLA, BUTTERSCOTCH, LEMON, CHOCOLATE, and STRAWBERRY  
Half Gallon **79¢**

**Hersheys Chocolate Syrup** 1 Lb. **19¢**

**BURGERMEISTER Beer** QUART CANS 2 FOR **89¢** Ideal for Picnics or Fishermen - Cold

**SASSY - 32-oz. Quart Dill Pickles** Jar **29¢**

**Bread & Butter Pickles** Best Foods 15-oz. Jars 2 for **49¢**

**PEACH MARLOW**  
Frozen desserts are favorite company dinner fare. Keep a tray of Peach Marlow in the refrigerator for such occasions. It's quickly and easily made; takes only candied cling peaches, whipping cream, marshmallows and lemon juice. Serve thin, crisp walnut cookies with this rich, creamy dessert.

**TOPPING TIP**  
When you want a crusty topping on macaroni and cheese or a similar baked dish, you'll find that 3/4 cup of fine bread crumbs mixed with 2 tablespoons melted butter or margarine will be fine for a 1 1/2 quart casserole that is about 7 1/2 inches wide by 2 inches deep.

**COOKING TIP**  
Keep cotton or asbestos work gloves with your barbecue gear. They're handier than potholders for shifting hot pots and pans.

**PEACH MARLOW**  
1 to 1 1/4 cups canned cling peach slices  
1-3 cup syrup from peaches  
16 marshmallows  
2 tablespoons fresh lemon juice  
1/2 cup whipping cream

Crush drained peaches to make one cup fruit. Combine with syrup and cut marshmallows. Heat slowly, stirring frequently, until melted. Cool. Blend in lemon juice. Turn into refrigerator tray and place in freezing compartment with control set at lowest temperature. Freeze until firm. Whip cream until stiff. Turn frozen mixture into chilled bowl and beat with rotary beater. Fold in whipped cream. Return to freezing compartment and freeze to desired consistency. Reset temperature control to normal.  
Makes about 1 1/2 pints.

**MEAL SALAD**  
On a bed of salad greens place a heaping serving of cottage cheese and top it with pineapple chunks, fresh strawberries, peaches or pears (canned or fresh). Serve with toast triangles or hot biscuits for a satisfying lunch.

**there's only one SKIPPY**  
Beware of Imitations  
LOOK FOR THE HAPPY LITTLE DOG

**TOPS IN QUALITY! LOW IN PRICE**

**Medo-Bel ALL-JERSEY Cottage Cheese** Pint Carton **25¢**

**Raviola's** 40-oz. Tin **49¢** IXL - Beef In Sauce

**PEANUT BUTTER** Full 1-Lb. Jar **49¢** HOODYS

**CHUCK ROAST** U.S.D.A. GOOD lb. **59¢**

**Picnic Style HAMS** Pureta lb. **49¢**

**STEWING HENS** Fresh Frozen Cut Up lb. **39¢**

**Armour's Star BACON** Thick Sliced 2 lb. Pkg. **\$1.39**

**Medford Golden Bantam CORN** doz. **38¢**

**CANTALOUPE** LARGE SIZE 5 for **49¢**

**PEPPERS** Large Fancy **10¢ lb.**

**LETTUCE** Extra Large **10¢ each**

**Early - June Party PEAS** 303 Tins **10¢**

**SNOW'S Corn Chowder** 2 15-oz. Cans **49¢**

**VAN CAMPS TUNA** 2 1/2 Tins **39¢**

**VAN CAMPS Pork & Beans** Picnic Tins **10¢**

**ROYAL CLUB Apple Sauce** No. 2 1/2 Cans **49¢**

Take it from me... **YOUNG FOLKS NEED MILK**

AS YOUNG PEOPLE REACH ADOLESCENCE, THEIR INCREASED NEED IS FOR CALORIES-AND MILK HAS THE PERFECT BALANCE!

SWISH - WHIZ - YIP - WHOOPS - ZONK - ZIPPO - ZING

**KLAMATH BASIN GRADE PRODUCERS ASSOCIATION**

**VARIETY SPECIALS**

**TV Hassocks** Brass Legs, Plastic Cover - Asst. Colors Ea. **3.98**

**Sue-Set Nylons** 4 Piece Partitioned Servo Set Black, Aqua, Pink, Set **98¢**

**Pedal Pushers** Premium Quality Reg. 1.35 Pair **69¢**

**MENS SOX** Ladies Diamond Tex Cushion Foot Nylon Reinforced Heel **98¢**

**2 Pair 75¢**

**Hold Bob Pins** Gayla Carton of 50 **5¢**

**Paint** Several Colors **49¢ qt.** Close-out on Quarts - Latex

**Corn Flakes** CARNATION Giant 18-oz. Package 2 FOR **53¢**

**Towels** ZEE - Giant 225 Count Rolls **19¢**

**Velveeta Cheese** 2 Lb. LOAF **75¢** **79¢ lb.**

**Oil** 100% Pure Vegetable **53¢ qt.**

**Spreckels Sugar** 10 lbs. **99¢**

**Shortening** Cream - Flake - Quality 3-lb. Tin **69¢**

**Detergent** New Fels Naptha Gentle LIQUID For Dishwashing Giant Economy Size **49¢**

**FEED - GRAIN** Garden Sprays Insecticides Fertilizer & Peat-Moss. SAVE - BUYLOW

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