



SHARON McVAY, salesgirl at Whytal's Ladies Apparel, 901 Main Street, models a number from the Vago line from Los Angeles which is exclusive with the store. Whytal's is participating along with Del Monte at both Market Basket outlets for the next 10 days in the Del Monte Spring Garden Fair in offering some lucky woman the dress of her choice up to and including dresses which retail for \$29.95.

DEL MONTE FESTIVAL

For the second successive year, Whytal's Ladies Apparel has a tie-in with Del Monte's Spring Garden Fair being held from today through Saturday, May 16 at Market Basket No. 1 and Market Basket No. 2.

BEAUTY TIP

If you are not enjoying the beauty of the high-fashion high-colored eyeshadow shades, you are missing some of the glamour of make-up says Max Factor, master of make-up artistry whose company is celebrating its 50th Anniversary.

For example, give your eyes a misty blue appearance by wearing blue eyeshadow when you don fashions which are blue. If they are of the turquoise family, stroke on the striking look of a blue-green color. Apply the green shade when green fashions are chosen, and the gray to soften and flatter your eyes with all colors. Then, when you are accustomed to the colors, enjoy dramatic new effects and wear the lavender eyeshadow with pink gowns, the green with yellow, the blue with rose, and many other glamorous combinations.

EDAM CHEESE

To serve Edam cheese, cut a slice from the top and insert a small cheese knife so guests can dig out portions for themselves.

See the Market Baskets' ad for details on how some lucky woman can have the dress of her choice (up to and including \$29.95) at Whytal's following this 10-day special event.

See typical dresses on mannequins at both of the stores and in the Market Baskets' advertising. This is the second year that Norm Duffy and Dick Hicks have put on this special Del Monte event. Last year's winner was pictured in the Herald and News and the same recognition is planned for this year, as well.

NALLEY'S TANG

When serving hot or cold cooked artichokes, serve small dishes of Nalley's Tang instead of drawn butter for a change. Tang is a fine dressing for broccoli or spinach, also. Keep a jar on hand for adding zest to deviled eggs and using in a multitude of other ways in addition to its principal use as a salad dressing. A quick, delicious salad is made by laying two slices of banana (per serving) on a lettuce leaf (slice the banana lengthwise, of course), topping it with Tang and adding chopped salted peanuts.

upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Food Editor

Herald and News

Nalley's Quick Salads

for TASTY MEALS

with NALLEY'S Real mayonnaise

MACARONI SALAD

POTATO SALAD

QUICK SALADS for tasty meals, combined with Nalley's real mayonnaise, are available at your grocer's. Shown are Nalley's Macaroni Salad and Nalley's Potato Salad.

NALLEY'S QUICK SALADS

When the weather turns beautiful after a rainy morning, particularly if it is a weekend, it is fun to plan a quick outdoor picnic lunch.

Then is the time that cans of Nalley's Potato Salad and Macaroni Salad come in mighty handy. Both cans contain 15 ounces of salad, dressed with Nalley's real mayonnaise.

Either one of the salads can be extended easily to make ample servings for more persons. Add chopped celery and hard-cooked eggs, if you wish, serve on a bed of salad greens and dress with additional mayonnaise or Nalley's Tang dressing.

For a main dish salad, add to 1 can of potato salad, 1/2 cup diced cold roast beef, 1/4 cup chopped celery and garnish with julienne strips of cold meat and Swiss cheese and slices of hard cooked eggs. Add 1/2 teaspoon prepared mustard to additional mayonnaise for topping the servings and dust with paprika. Serve in crisp lettuce cups.

Variety can be added to Nalley's canned macaroni salad by adding 1/2 cup diced Cheddar cheese, or chopped hard-cooked eggs and chopped celery.

Serve Nalley's macaroni salad over asparagus spears and garnish with deviled egg halves.

Nalley's macaroni salad is an excellent base for a gelatin salad. Dissolve 1 package of lemon gelatin in 1 cup of hot water. Add 1/2 cup cold water, 2 tablespoons

lemon juice and chill until slightly thick. Fold in 1 can of salad, 1/2 cup grated cheese, 1/4 cup diced celery and pour into mold. Chill until firm. Serve with garnish of hard-cooked eggs, Wyandotte olives.

And, of course, serve Nalley's potato chips with Nalley's salads for the texture contrast and just plain good eating.

CURRY

There are as many curries as there are cooks. If you are serving curried chicken or turkey, start your sauce from scratch and don't use condensed cream of mushroom soup. Season with curry to suit your family's taste. Accompaniments can be a variety of things, including, of course, chutney. Traditionally, in this country, one uses sieved hardcooked eggs, keeping the yolks and whites separate, chopped green onions, tops and all, chopped nuts such as cashews or peanuts, coconut, minced banana and crumbled crisply fried bacon. Add chopped French-fried onion rings if you like and chopped plumped raisins, well dried so they don't lose their identity in chopping.

RAISIN WEEK

Another week for your eating pleasure is Raisin Week, but any week can be Raisin Week because of the excellent food value of these sun-dried grapes. Del Monte's 1 pound 14 ounce package is equal to approximately 8 pounds of fresh grapes.

Avocado Soup

Clams, cream, curry powder and subtly-flavored Calavo avocado make a king of soups! Serve "South Seas Avocado Soup" as a delightful first course for a spring dinner party, and be prepared for queries about the recipe. The flavor is intriguing! When preparing avocado for this soup, remember that it's easy to cut the fruit into cubes without bruising it if you place the fruit cavity-side down on a cutting board. The natural arch of the fruit helps keep it from breaking while you cut it, first into strips and then into cubes.

SOUTH SEAS AVOCADO SOUP

1 (10 1/2-ounce) can undiluted condensed chicken-riced soup
1 (7-ounce) can minced clams and liquor
1/4 teaspoon curry powder
1 cup light cream
1/4 cup Sauterne or other white table wine
1 Calavo avocado

Combine chicken - rice soup, clams and liquor, curry powder and cream; bring slowly to boil. Add wine and keep hot while preparing avocado. Cut avocado in half; remove seed and skin; cut into cubes. Place cubed avocado in bowls and pour in the hot soup; serve at once. Makes 4 to 5 servings.

POTATO CAKES

Ever try adding drained minced canned clams to potato cakes you are making from leftover mashed potatoes?



WARREN H. TREE, left, sales head for Wyandotte Olive Growers Association, was introducing the new Mailliard & Schmiedell Southern Oregon representative, **Robert L. Dayley**, left, to the trade early this week.

NEW REPRESENTATIVE

Up from San Francisco to re-acquaintance in Klamath Falls this week was Warren H. Tree of the Wyandotte Olive Growers Association.

He reports that the Klamath Basin consumes lots more Wyandotte olives than most areas. He attributes it to the fact that people in this area eat better than those in many other localities.

He brought in the new Mailliard & Schmiedell representative for Southern Oregon, Robert L. Dayley of Medford.

Bob Dayley has been with the food brokerage firm for the last four years, two years in Portland and two years in Salem. He reports.

SPANISH STEW

Cube three pounds of lean lamb cut from the leg. Salt, pepper and dredge with flour, then saute until browned in six tablespoons olive oil. Add two cups bouillon on consomme, half a cup of sherry wine, then pour into a casserole, cover and bake at 350 degrees for 1 1/2 hours. Just before serving, stir in the juice of a lime or a half lemon, garnish with chopped parsley and serve to eight persons. The recipe is from Marion W. Flexner's new supper cookbook.

WISH-BONE

Wish-Bone's 16-ounce economy size bottle of Italian Dressing is being promoted in the company's advertising in the Herald and News this week.

The clear, golden blend of pure oil and aged-in-wood vinegar makes your tossed green salads sparkle with good flavor. Finely chopped garlic buds and Italian spices are suspended in the dressing so that each serving has that good Italian flavor.

Other uses for Wish-Bone Italian Dressing, in addition to its usual use as a salad dressing, include Wish-Burgers. Add 3 tablespoons of Wish-Bone Italian Dressing to each pound of raw hamburger. Grill or broil. No other seasoning is needed unless you're the type that always adds salt and pepper to cooked meat.

We've been talking in these columns for a long time about using Wish-Bone Italian Dressing as a marinade for steaks for broiling, especially for outdoor broiling. The vinegar acts as a tenderizer and the spices give the meat an excellent flavor. For an extra gourmet touch, when the steaks are done to a turn and a beautiful brown, add a dollop of blue cheese to each serving. The cheese is softened and slightly melted by the hot steak and is a nice touch.

DOORMAT

Before a young mother buys a household accessory or a piece of furniture, she must consider that her little Lone Ranger may use it as a vantage point to play cops and robbers. So, in choosing a doormat, select one which has been designed large enough to cover the area leading to a standard doorway, preferably of all-rubber construction with a heavy ribbed area for the bulk of the traffic.

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