



**GLORIFY HAMBURGERS** with good-tasting pickle sauces. Sour Cream and Relish, Sweet Pickle and Egg Sauce and Pickle Tomato Sauce are three tangy recipes introduced by the National Pickle Packers Association for National Pickle Week, May 21 through May 30.

**PICKLE WEEK**

The lowly hamburger was never more exalted than by the National Pickle Packers' trio of pickle sauces developed to serve a variety of tastes. For those who have the flair of a gourmet, sour cream and relish are highlighted. Another quick, delicious sauce is a combination of hard-cooked eggs, sweet cucumber pickles, mayonnaise and mustard. The third is a low-calorie pickle that utilizes left-over pickle liquid, tomato juice and spices.

They all take minutes to make and are sure to give a relief to the hamburger routine at your house. Try these tangy pickle sauces during National Pickle Week, May 21 through 30. Whenever the menu calls for hamburgers, give them a new flavor and zest with any of these tempting recipes. Keep a supply of pickles on hand for all eating events during the summer months. The five most popular kinds are dills, sweet fresh cucumber, sweet gherkins, sweet mixed pickles and pickle relish. Large amounts of Vitamin C make pickles beautiful as well as appetizing.

**SOUR CREAM AND RELISH**  
Makes about 1-1/3 cups)  
1 cup sour cream  
1-3 cup sweet pickle relish  
1/2 teaspoon celery salt  
1/2 teaspoon pepper  
Combine all ingredients; mix well. Serve with hamburgers, as desired.

**SWEET PICKLE AND EGG SAUCE**  
(Makes about 1 1/2 cups)  
1 cup mayonnaise  
1/4 cup prepared mustard  
1/2 teaspoon garlic salt or powder  
1/2 cup sweet fresh cucumber pickles, diced  
1 hard-cooked egg, diced  
Combine all ingredients and mix well. Garnish with pickles, as desired. Serve with hamburgers, as desired.

**PICKLE TOMATO SAUCE**  
(Makes about 2 cups)  
1 12-ounce can tomato juice  
1/2 cup dill pickle liquid  
1 1/2 teaspoons curry powder

1 tablespoon sugar  
Combine all ingredients; mix well. Heat to serving temperature, stirring occasionally. Serve with hamburgers, if desired. Chill, and serve cold, if desired.

**PEANUT VEGETABLE**  
Blend 1-3 cup grated carrots, 1/2 cup chopped celery leaves, 1/2 cup peanut butter, 2 tablespoons French dressing and dash of salt. Spread on whole wheat bread.

**PEANUT-CARROT-RAISIN**  
Blend 1/4 cup peanut butter with 2 tablespoons chopped raisins, 1/4 cup shredded carrots and 2 tablespoons of salad dressing. Mix lightly and spread on bread.

**PEANUT - PRUNE**  
To 1/2 chopped cooked prunes add 1/2 cup peanut butter, 2 tablespoons lemon juice and 2 teaspoons prune juice; mix well and spread on bread.



**PIONEER DAYS**

WINNERS WILL BE NOTIFIED MAY 23rd AT 9 P.M. BE SURE YOU HAVE YOUR NAME IN.

**HAPPY BIRTHDAY - OREGON!**  
1859 We Have Made These Dates The Theme of the Final Week of Our Pioneer Days Celebration. Look at These Values. 78c, 19c, 59c 1959

**SPECIALS**

For Thurs., Fri., Sat., Sun., and Mon. Tues.

Win This Surrey With the Fringe on Top!

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**HOME MADE BREAD** is usual fare in a great many Klamath Basin homes. General Mills, makers of Gold Medal Flour, suggests variations in bread-making which have been tested in the Betty Crocker Kitchens in Minneapolis. The batter method is used and the bread shown, which has been brushed lightly with butter while still warm to give it a lovely "bloom," is Herb Batter Bread. Nutmeg, sage and caraway seeds give the bread its unusual flavor.

**Herb Bread**  
Your family will love the bread with the delicate herb flavor baked right in!

**HERB BATTER BREAD**  
1 1/2 cups warm water (not hot—110 to 115 degrees)  
1 package active dry yeast  
2 tablespoons soft shortening  
2 teaspoons salt  
2 tablespoons sugar  
3 cups sifted Gold Medal flour  
1/2 teaspoon nutmeg  
1 teaspoon sage  
2 teaspoon caraway seeds

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, and half the flour. Beat 2 minutes, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour, nutmeg, sage, caraway seeds, and blend in with spoon until smooth. Scrape batter from sides of bowl. Cover with cloth and let rise in a warm place (85 degrees) until double (about 30 minutes). If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely (bowl and dough) with a towel.

Stir down batter by beating about 25 strokes. Divide batter into 6 miniature greased loaf pans, 2 1/2 x 4 1/2 x 1 1/2. Smooth out tops of loaves by flouring hand and patting into shape. Let rise in warm place (85 degrees) until batter just reaches tops of pans (about 40 minutes).

Heat oven to 375 degrees (quick moderate). Bake 30 to 35 minutes, or until brown. To test loaves, tap top crusts; they should sound hollow. Immediately remove from pan. Place on cooling rack or across bread pans. Brush top with soft shortening. Do not place in direct draft. Cool before cutting.

**NEW COOKS**  
Beef on the table means praises for the cook. Many a new bride is discovering what her mother knew long ago—beef, as the largest selling meat in the country, is bound to please. And new and not-so-new homemakers can keep those compliments coming by remembering these basic steps.

An easy rule to remember when cooking beef is that all cuts fall into two categories, tender and less-tender, and are cooked accordingly. The tender cuts are cooked by dry heat and the less-tender ones by moist heat.

Tender cuts are those from the part of the animal which has been least exercised, the muscles along the backbone—rib roast of beef and the broiling steaks. All are cooked by dry heat.

The remaining cuts of beef need moist heat cookery (braising or cooking in water) and include short ribs, stew meat, and pot roasts.

**PEANUT - MARMALADE**  
Combine 1/2 cup peanut butter with 1/2 cup orange marmalade. Excellent on brown bread.

**PEANUT - HAM**  
Combine 1/2 cup crunchy salted peanut butter with 1/2 cup deviled ham, 2 tablespoons mayonnaise and 2 tablespoons sweet pickle relish. Spread on rye bread.

SUNSHINE—11 1/4-oz. Pkg.  
**Hydrox Cookies 29c**

Arden's Delicia Assorted Flavors Half Gal. **Ice Cream 69c**

Giant 60-oz. Cookie Jar **Peanut Butter \$1.49** BUY LOW

White Star Chunk 2 1/2 Tins **Tuna 49c**

POSTS SUGAR SPARKLED Alpha Bits 2 8 1/4-oz. pkg. **49c**

DUNDEE YELLOW CUBES MARGARINE 3 lbs. **59c**

AA Large Local Fresh Doz. **EGGS 37c**

Finer Hard Wheat 10-lb. Bag **Flour 75c**

New Larger Pkg. Swansdown, Devil, Yellow, White or Butterscotch 2 pkgs. **CAKE MIX 49c**

Dundee Whole 2 2 1/2 **APRICOTS 49c**

Lynden 40-oz. Cans **CHICKEN RAVIOLIS 43c**

Garden Fresh Vegetables POST OFFICE NEXT TO VEG. DEPT.

Snappy Fresh Green Beans 2 lbs. **39c**

Tender, Sweet Green Onions lb. **5c**

New Crop Dry Onions bu. **5c**

Fresh Okra 2 lbs. **49c**

Finest Quality MEATS

1/2 ham & 1/2 beef Nebergall's Chuck Wagon Roll **Breakfast Sausage lb. 39c**

Nebergall's or Swift Premium **Wieners lb. 49c**

Fresh, lean **Spare Ribs lb. 49c**

Lean and Meaty **Pork Chops lb. 59c**

Rainier Maid 2 lb. loaf **Jack Cheese 98c**

Dundee Whole 2 2 1/2 **APRICOTS 49c**

Lynden 40-oz. Cans **CHICKEN RAVIOLIS 43c**

Fresh Local Large Loaf **BREAD 31c**

Meda-Bel Homo. Half Gallon **MILK 50c**

BOHEMIAN CLUB 6 Pack Carton 11-oz. Bottles **BEER 89c**

CAMPBELL'S—10 1/2-oz. tins Two For **TOMATO SOUP 19c**

DUNDEE FLORIDA SECTIONS Three No. 303 Tins **GRAPE-FRUIT 59c**

M-D - 80 Count Two Pkgs. White or Colors **NAPKINS 18c**

AEROWAX—SELF POLISH Quart **WAX 59c**

VAN CAMP'S—Giant No. 2 1/2 Cans **PORK & BEANS 19c**

DEL MONTE—Big 46-oz. Tins TWO FOR **Pineapple GRAPE FRUIT DRINK 59c**

ZEE—100 Foot Roll **WAX PAPER 18c**

REAL GOLD Can Makes 1 Qt. FOUR CANS 6-oz. Tins **ORANGE DRINK 59c**

DUNDEE SLICED—No. 1/2 Tins TWO FOR **PINE-APPLE 19c**

PET INSTANT NONFAT DRY MILK 4 QT. SIZE **33c** Pkg.

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