



THE BRIDE'S first luncheon in her new home is a very special occasion. Shown is the very American "Silver Wheat" sterling flatware by Reed & Barton placed on a lavender linen cloth beside Finnish tulip plates in lavender and dark blue. The soup bowls and goblets are dark blue glass.

REED & BARTON

From the moment you first appear before your friends with a sparkling diamond on the fourth finger of your left hand and an accompanying sparkle in your eyes to the time when you wave goodbye in a shower of rice and good wishes, life is a round of parties. And at the heart of each party is a beautifully set table. Around it talk centers warmly and sentimentally on you. Are you going to live in a house or an apartment? What are your ideas on decor? Will your table stand in a diningroom or before the picture window in a big living room? What silver pattern have you chosen?

Of course your own sterling won't go into action until you set the first table in your new home. But you will have a hand in the planning of one or two of the before-the-wedding tables. For instance, the announcement party.

An announcement buffet is one of a series of tables set up for Reed & Barton, America's oldest major silversmiths. It's decidedly a 1959 party however. Time was when the announcement party was almost invariably a feminine affair, a luncheon or tea. Today many a bride-to-be prefers to include the groom-to-be and their mutual friends. And so the table takes on stronger colors and a masculine tinge.

A long table, set against the wall, is spread with a dark green linen cloth. On the wall side, exactly at the center, is a huge festive flower arrangement — after all, it heralds a wedding — in an array of brilliant colors with green and brown foliage. Opposite—exact center front—is a stack of brown decorated white plates—on one side a row of knives—on the other a row of forks—in Reed & Barton's new "Cameo" sterling pattern, its rich carving and fine piercing strikingly elegant in this geometrical arrangement. Along the center of the table are a silver chafing dish and a big cordial looking silver buffet dish with hot water stand holding two covered food dishes. Coffee service with brown and white cups and saucers occupies one end of the table. Nap-

MIDSUMMER CANTALOUPE

There are relatively few mid-summer cantaloupes on the market until after the first of July. Beige color and high, well-defined, close net are the chief visual characteristics. They are clean at the stem end. (Ragged bits of stem on a cantaloupe may indicate it was picked before it was ripe). When you cut a mid-summer cantaloupe, you find the meat thick and the seed cavity relatively small. The deep apricot color is often called "pink." The fragrance is rich and fresh—never musty. California mid-summer cantaloupes are a good source of Vitamin C and vitamin A.

NICE TOUCH

Golden canned cling peach slices, chilled with lime juice and honey added to the syrup, make a refreshing dessert for a summer evening. Top with commercial sour cream flavored with a little grated lime rind and sugar, if you like.



Crater Lake Ice Cream

One of the oldest ice cream favorites brought right up to date is the way the Crater Lake ice cream men described their French Custard Ice Cream introduced earlier this month in the new square high impact plastic containers.

The late Earl Kent, one of the original founders of Klamath Falls Creamery, left a legacy of old and proven ice cream recipes.

The French Custard Ice Cream recipe called for lots of fresh egg yolks made into a real old fashioned custard base. The recipe has been followed to the very last detail with the use already of more than 1000 pounds of the finest egg yolks.

Percy Murray, manager of the

Klamath Falls Creamery, stated that this extra fine ice cream is being offered this month in commemoration of Oregon's Centennial observance and also the start of the second half century of the Klamath Falls Creamery operation.

June Dairy Month might be another incentive for this beautiful, creamy French Custard Ice Cream. Every month during the year, Klamath Falls Creamery turns out top quality products from cream and milk produced by members of the Klamath Basin Grade A Milk Producers Association but during June the entire nation is reminded again of the important part in the national health picture played by milk and other dairy products.

The health benefits from dairy products are very well known. Egg yolk is such an excellent source of protein in the diet that it is used as the yardstick for measur-

ing the protein content of other foods.

Combine fine dairy products with wonderful fresh eggs and you come up with almost a complete food. Serve this real old fashioned French Custard Ice Cream plain or with any topping you desire (crushed peanut brittle is wonderful with it). And buy it in the half-gallon size so there'll be plenty for seconds.

FRESH DATES

Fresh dates go with summer menus. Roll ice cream balls in a mixture of chopped dates and pecans or salted peanuts. Serve with a thin caramel or chocolate sauce for a handsome dessert.

There's only one **SKIPPY**

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG



TOPS IN QUALITY!

LOW IN PRICE



California Macaroni

The secret of extra good macaroni and cheese is plenty of sauce made with lots of cheese. This popular combination is better than ever with a good measure of ripe olives adding meatiness and interesting texture. A little catsup adds both color and flavor to "California Macaroni." This is an excellent dish to serve for outdoor eating, along with barbecued frankfurters, sliced tomatoes and cucumbers and toasted French bread.

1/2 cup fine dry bread crumbs
Cut olives into large pieces. Cook macaroni in boiling salted water until tender; drain. Melt three tablespoons butter and blend in flour. Add milk and cook and stir until thickened. Add 1/2 cup cheese and stir over low heat until cheese is melted. Stir in tomato catsup, olives, macaroni and salt and pepper to taste. Turn into greased baking dish. Melt remaining butter, and blend with crumbs and remaining cheese. Sprinkle over casserole. Bake in moderately hot oven (375 degrees) 20 to 25 minutes.

Wyandotte Olives
Keep ripe olives in mind when preparing meatless Friday entrees. Add the chopped ripe olives to such dishes as creamed tuna, cheese rarebit and omelets.

CALIFORNIA MACARONI
1 cup ripe olives
1 1/2 cups macaroni
5 tablespoons butter or margarine
1 1/2 tablespoons all-purpose flour
1 1/2 cups milk
1 cup grated American cheese
1/2 cup tomato catsup
1 teaspoon salt
Pepper

PERFECT BREAKFAST

little pig sausages and

Nulade

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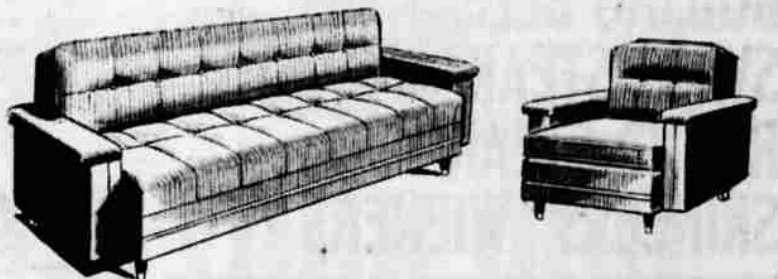
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