



**FOR PICNICS**, at home or away, delicious butterscotch bars are easily made from packaged cake mix. One package of mix makes 32 of these tasty "fingers." A coffee glaze makes these an extra treat and ice cold Coca Cola is the delicious beverage which goes with any picnic. The photo and recipe features Swans Down Butterscotch Cake Mix.

**PICNIC DESSERT**

Wherever the picnic site and whatever the crowd, one thing is sure, there must be a dessert. And everyone agrees that the most popular picnic dessert includes cookies or small cakes. Team these with ice cream or fresh fruit or let them hold their own with just a beverage, iced or hot.

These moistly delectable Mocha Butterscotch Bars with their coffee glaze are quickly made from

a box of butterscotch cake mix. They are baked in two 13x9x2-inch pans and then cut into bars. Fine out of hand eating, they are, for picnics at this season and lunch boxes later on.

**MOCHA BUTTERSOTCH BARS**  
 1 package butterscotch cake mix  
 1 cup strong cold coffee  
 2 eggs, unbeat  
 1 cup raisins, chopped  
 1 cup chopped nuts

If desired, dissolve 2 teaspoons instant coffee in 1 cup water; use instead of the strong coffee. Empty cake mix into bowl. Add coffee and eggs. Beat 3 minutes until smooth and creamy. Mix in raisins and nuts. Pour batter into two 13x9x2-inch pans, which have been greased and floured on bottoms and sides. Bake in moderate oven (350 degrees) 15 to 20 minutes.

While cake is still warm, spread Coffee Glaze over top of cakes. When cool, cut into bars. Store in pans covered with aluminum foil.

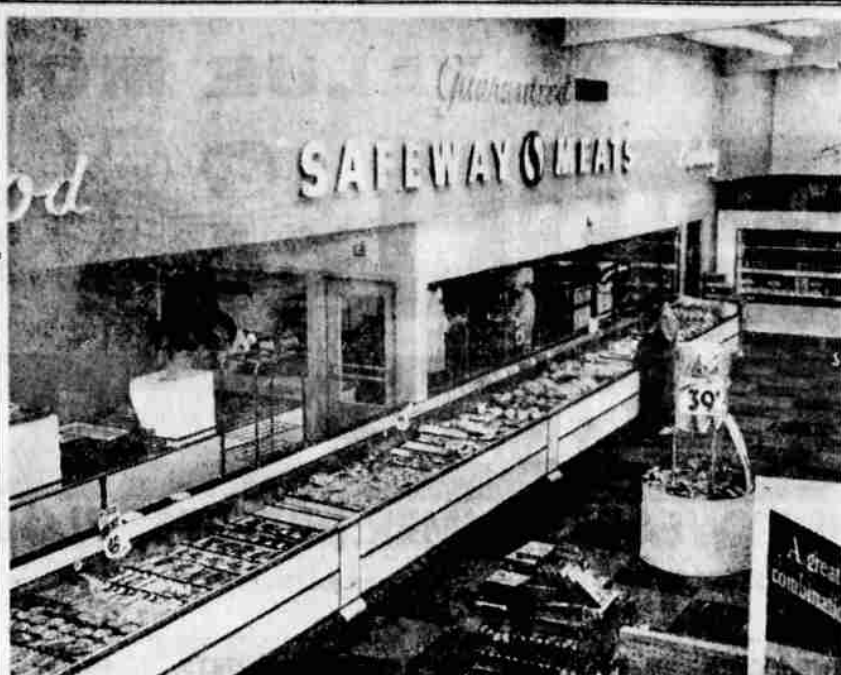
**COFFEE GLAZE**  
 3 cups sifted confectioners sugar  
 2 tablespoons melted butter  
 1/4 cup strong cold coffee (about)  
 2 teaspoons vanilla  
 If desired, dissolve 1/2 teaspoon instant coffee in 1/4 cup water; use instead of strong coffee. Measure sugar into small bowl. Add butter and coffee gradually, beating until smooth. Blend in vanilla. Makes 1-3 cups glaze.

**Summer Cologne**

This light, sparkling, new Summer Cologne, in its generous all-summer bottle is meant to splurge, to splash, to revel in. Blended for extravagant use, it is refreshing, exhilarating, cooling and downright soul-nourishing.

The fragrance of Desert Flower is a modern classic, bordering on the exotic. Its appeal is mysterious, emotional. A fresh citrus top-note makes it light enough for summer, and it is surprise-blended with jasmine and rare sweet woods to create a sophisticated, yet deeply romantic elegance.

There are countless ways to enjoy it . . . as a cooling after-bath rub . . . for quick fresh-ups. Be inventive. Dream up special ways of your own. Try sprinkling it in the rinse-water when you dip your prettiest lingerie or stockings. Use it on your hands after kitchen chores. Keep a bottle in the bathroom, the kitchen, at the office, in the car. If you want your weekend hostess to say come again, take her a gift-bottle.



**NEW YREKA SAFEWAY** store is holding its grand opening today. This photograph was provided by Safeway Stores, Inc., Sacramento headquarters, and shows the beautiful meat department of the new store. Self-service meats represents "another important step in our continuing effort to provide the public with better and better service," a spokesman for Safeway said.



**GRILLED HAMBURGER** takes on zesty garlic flavor when seasoned with Wish-Bone Italian dressing before cooking. Two or three tablespoons of the dressing mixed into each pound of raw meat serves to hold the patties together, tenderizes and seasons with a delightful combination of garlic and spices.

**WISH-BURGERS**

Everybody's cooking out these days. There seems to be a certain magic, to a fire in the grill, the faint aroma of smoke in the air and good company gathered around. But the best is yet to come—the food!

Here's a wonderful new way to dress up hamburgers till they're rare for any event . . . and just as delicious and welcome as more expensive cuts of meat.

**WISH-BURGERS**  
 To each pound of raw ground beef, mix in 2 to 3 tablespoons of Wish-Bone Italian Dressing. Then shape the meat into patties about 1 1/2 inches thick. And here's a hint. Handle the meat as little as possible; handling makes the meat tough, causing it to lose flavor and juices.

Next, the grilling method: Start your fire far enough ahead so you have a glowing bed of coals, before putting the Wish-Burgers on the grill. Place the rack 3 inches from the fire—you should have a medium, not high, heat. Then the cooking time will be 10 to 12 minutes for medium-rare burgers, 16 to 18 minutes for well-done.

Watch the meat closely at first so you can sear both sides quickly, then cook until they are crusty on the outside. Turn often as the burgers cook.

Result: You keep all the juices and flavor inside, and a marvelously rich, garlic flavor spreads



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**JELLIED FRESH FRUIT FOR SHORTCAKE**  
 MADE WITH M. C. P. "LOW SUGAR" PECTIN  
 Jellied Fresh Fruits Will Not Soak Into Shortcake

SAVE THIS!... One Recipe for All Fruits Without Cooking

- PREPARATION OF FRUIT: Wash thoroughly. Hull and crush berries. Grind tree fruits.
1. Measure 2 cups crushed or ground fruit and 1 cup M.C.P. "Low Sugar" Liquid Pectin into kettle. Mix well.
  2. Add 2 cups sugar; blend mixture thoroughly to dissolve sugar.
  3. Some tart fruits, such as Red Raspberries and Loganberries, may be tart enough to jell the fruit, but other fruits will need lemon juice. The amount of lemon juice to add ranges from 1/4 cup to 1/2 cup, depending upon the kind of fruit being used.
  4. First, try adding 1/4 cup lemon juice, mix well. If texture and tartness suit you, do not add more lemon juice. If jellied fruit is not firm enough, then add 1/4 cup more lemon juice; but no fruit will need more than 1/2 cup lemon juice for this basic recipe.
  5. The fruit will jell immediately when the proper amount of lemon juice is added and it is then ready for use on shortcake, or if you want to keep it for future use, it will keep for weeks stored in refrigerator same as milk.

"Jellied Fresh Fruits" can be frozen in regular freezing containers for long storage. When thawed out, jellied fruit will retain its perfect texture and fresh fruit flavor.

The above recipe will make 2 1/2 lbs. of "Jellied Fresh Fruit." This recipe may be doubled, tripled, etc., by multiplying all the ingredients by the same number.

Get M. C. P. "Low Sugar" Pectin at your grocers now.

**BEEF BARBECUING**

Men fancy themselves as the experts of the barbecue.

But even an expert can learn new tricks—from another expert.

So, Barney Dain of Safeway Stores will come from his Portland headquarters to talk about and demonstrate beef barbecuing next Tuesday afternoon at Klamath County Fairgrounds. Men are welcome to attend.

The demonstration will be put on by Dain and Bev Lyons, popular home economist for California Oregon Power Company, Medford. The cooking school will be sponsored by Klamath County Cow Belles. It will start at 1:30 p.m. and conclude about 3 p.m.

Guests at the Cow Belles' last free beef cooking school, presented by Mrs. Lyons, were not all women. But this time a direct appeal to the men to attend is being made by Dain.

Montgomery Ward & Company is contributing the use of a barbecue grill and lawn and patio furniture to add atmosphere to the big exhibit building at the fairgrounds, according to Mrs. Homer

DeLamater, president of the Cow Belles.

Kirkpatrick's East Side Appliances will contribute the use of Westinghouse Electric range and refrigerator.

Lucas Furniture and Adair's Furniture have offered the use of furniture, also, Mrs. DeLamater said.

Guests at the beef barbecue cooking school will be invited to sample the dishes cooked by the two experts. Home made cookies and iced tea will be served by the Cow Belles. There will also be gifts and prizes.

**HAIR CURLERS**

To sleep in comfort, set your hair with rollers made from Coets quilted cotton squares. Fasten each Coet roller with a small hair pin.

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 To keep toenails polish from smearing, separate toes with cotton or little bolsters made from Coets quilted cotton squares.

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 There's nothing to buy! This big offer of a 2 1/4-lb. package of Purina Dog Chow is absolutely free of cost or obligation. We're so sure you and your dog will like it, we want you to have your first package entirely at our expense.

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