

Hottest offer Ever

Set of 4 THERM-O CUPS

only \$1.29 and 6 coupons from Sego Milk

Double-wall insulated. Keeps beverages hot, yet cool to the touch! \$3.00 value

Unbreakable Plastic • OK for Dishwasher • Stain Resistant



always buy SEGO the Premium Milk

KEEP IT HOT but cool to the touch is the slogan of the makers of Therm-o Cups. Four of these insulated cups are offered for only \$1.29 plus six coupons from Sego Milk in the current Sego Milk premium offer. Shaffer Electric, Town and Country shopping center is the redemption center for your Sego coupons.

SEGO OFFER

A double wall, air-space insulation, is the secret of the new Therm-o cups offered as the current Sego Evaporated Milk premium.

Four of the cups, in neutral clay shade, with pastel hands at the top, are offered for \$1.29 plus six Sego Milk coupons.

The cups are made of high quality plastic. They are unbreakable, safe in automatic dishwashers and unharmed by freezing or boiling.

The cups are king size, with fine china-like drinking lip. The decorator pastels for the cups' rims are yellow, blue, coral and turquoise.

Coupons can be redeemed at Shaffer Electric in the Town and Country shopping center, or can be mailed (add 21 cents for postage and handling) to Sego Premium Department, 153 Kearney Street, San Francisco.

Sego has hundreds of premium gifts. You'll be surprised how easy it is to save enough Sego coupons for all the gifts of your choice.

TODDY FOR TEENS

Teen-agers will enjoy hot toddy after winter sports. Heat apple cider with brown sugar to taste, cinnamon stick and whole cloves. Strain into mugs or heavy footed glasses. If you have a nutmeg grinder the youngsters will enjoy adding their own spicy topping to the toddy.

EGG SEPARATOR

Small plastic gadgets a little like a funnel, for separating the yolk and white of an egg, are widely available and inexpensive. If your pre-teen is learning to bake, she might find one of these devices a big help.

BEAUTY TIP

There are times when every woman is confronted with the fact that her skin is not at a perfection level. Blisters, scars, freckles, dry skin and moles are the usual offenders. Master of make-up artistry Max Factor says that by learning to apply make-up to combat these unflattering effects, you can retain a complexion of peaches and cream. When your skin is blotchy, apply more foundation make-up to your face than you normally would and blend it over the blotches to form one even color.

For a scratch or cut resulting in a scar, first cover it with an eraser stick. Apply this opaque make-up before cake type or compressed powder make-up, but after cream stick and fluid make-up. Freckles need not necessarily be covered completely. Instead, camouflage them with a veil of make-up and accentuate your eye and lip make-up to detract from the freckles. For dry skin, continually apply night creams and moisturizers. Before applying make-up, bathe the skin with lotion and then remove the excess.

SHAPELY LEGS

To improve the shape and grace of your legs (with just half the attention you give your face), try Helena Rubinstein's simple, three-part routine: (1) Keep legs free from hair with a modern depilatory; (2) Soothe skin on legs with a softening, body smooth lotion; (3) Repeat this easy exercise at least 10 times a day with each leg: Either standing or lying down, lift one leg, bent at the knee, and stretch it forward; then, in the same bent position, move it to the side and back again.



TUNA FILLING, seasoned with instant minced onion, is rolled up in bread slices and toasted to make hot Tuna Cheese Rolls. The photo and recipe suggestions are from California Foods Research Institute, San Francisco.

TUNA CHEESE ROLLS

Recommended as something special to serve with salads are these "Tuna Cheese Rolls." A tossed salad of mixed greens and vegetables becomes a satisfying spring luncheon when accompanied by these toasted tuna-filled rolls. Although quite rich and savory, you'll want to allow 2 rolls for each serving if they are go-alongs with a simple green or vegetable salad.

The filling is tantalizingly flavored with instant minced onion, a touch of curry powder and cheese. Mayonnaise holds the mixture together. Spread on white or whole wheat bread, crusts removed, filling and bread are rolled up together like miniature jelly rolls, then arranged on a shallow pan for toasting. Before going into the oven each roll is given a brushing with a mixture of mayonnaise, instant minced onion and sesame seeds. You'll discover these toasted tuna rolls to be one of the easiest hot sandwiches you've ever made. Instant minced onion is simply measured into the bowl along with other filling and topping ingredients and quickly

OLIVE-CORN CHOWDER

For a meatless lunch or supper make a hearty chowder. Pare and dice two medium-size potatoes, and cook with one tablespoon instant minced onion in salted water to cover. Meanwhile, cut a cup of ripe olives into generous wedges. When potatoes are tender, add to them a small can of corn, the olives, a large pat of butter, about one pint and a half of milk, and salt and pepper to taste. Heat just to simmering, and serve at once, in large bowls. To go with the olive corn chowder, set out a plate of toasted crackers, a wedge of your favorite cheese, and a basket of fresh fruit.

blended.

TUNA CHEESE ROLLS

1 (6½ or 7-ounce) can tuna, undrained
½ cup grated American cheese
2 teaspoon instant minced onion
1-16 teaspoon curry powder (optional)
1-3 cup mayonnaise
8 to 10 slices white or whole wheat bread
Savory Topping

SAVORY TOPPING

1 teaspoon instant minced onion
2 tablespoons mayonnaise

1 teaspoon sesame seeds

Combine undrained tuna, cheese, instant minced onion, curry and mayonnaise blending well. Remove crusts from bread. Spread each slice with tuna mixture. Roll up like jelly roll and fasten with toothpick. Arrange rolls in shallow pan; brush tops with Savory Topping. Toast under the broiler or in a hot oven (425 degrees) until heated and golden brown. Serve hot.

Savory Topping: Combine onion and water and let stand for a few minutes. Stir in mayonnaise and sesame seeds.
Makes 8 to 10 servings.

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CASSEROLE

Bread and cheese for supper? Folks will be more than happy with this combination when served as a "Bread and Cheese Custard." California Sauterne wine is used as part of the custard liquid. It's an ideal choice because it delicately flavors the baked casserole with its own individuality and binds the other ingredients together into a mellow blend. Serve this meatless entree as soon as it comes from the oven. Sliced fresh tomatoes make a colorful plate accompaniment with chilled Sauterne as the beverage.

BREAD AND CHEESE CUSTARD

3 slices bread, diced (about two cups)
2 cups grated Cheddar cheese
1 tablespoon chopped green onion
2 eggs, beaten
1¼ teaspoons seasoned salt
¼ teaspoon dried dill
1½ cups milk
½ cup California Sauterne or other white dinner wine
1 tablespoon butter

Lightly combine bread, cheese and onion. Combine eggs, salt, dill, milk and wine. Pour over bread mixture. Turn into one quart casserole; dot butter over top. Set casserole in pan containing 1-inch hot water. Bake in a moderate oven (350 degrees) until custard is set in center, about 55 minutes. Serve at once.
Makes about four servings.

SALAD GOODNESS

Remove the core from a small head of iceberg lettuce and stuff with a well-seasoned cream cheese mixture. Wrap the lettuce tightly and chill. Cut into wedges so each portion has some greens and some filling and serve at salad-time.

MUSHROOMS AND SPAGHETTI

Soak dried mushrooms in water, then lift out and add to a tomato sauce for spaghetti. Wonderful flavor!

TASTY TIP

Cooking trick: Marinate lobster for salad in French dressing, then add other ingredients and mayonnaise.

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Scotch Toffee



New Scotch Toffee Re Cream just makes you want to taste and taste and taste! The toffee is made the old-fashioned way, with real butter. The ice cream is studded with toasted pecans... blended in an ice cream of rich, buttery butterscotch. Buy it by the half gallon!