

Pearadise Salad Platter

Ever so easy and always pleasing—a salad treat with Canned Bartlett Pear Halves in the leading role. Couple delectable Canned Pear Halves with crisp apple strips, tangy pineapple spears and avocado wedges. Sugar-frosted grapes and canned sweet Bing cherries round out our sparkling Pearadise Salad Platter. Zippy sour cream is sprinkled with brown sugar to top one and all. A luncheon or buffet table will be completed in style when refreshing Pearadise Salad Platter is part of the array.

Adding the final fillip to a gourmet's delight are Cheesy Luncheon Rolls. Slices of sharp cheddar cheese are inserted between layers of fantan-type rolls. As they bake, a luscious cheesy layer melts into the rolls. Guests will ask for more, so have plenty to pass a second time.

Serve a friendly cup of steaming coffee and your lovely luncheon created around Pearadise Salad Platter is complete.

PEARADISE SALAD PLATTER

- 1 can (1 lb., 14 oz.) Bartlett Pear Halves
- 4 canned pineapple spears
- 8 apple slices
- 1 avocado
- Canned dark sweet cherries
- Sugared grapes
- 1/2 pint sour cream
- 3 tablespoons brown sugar
- Crisp salad greens

Drain canned pear halves. Arrange pear halves, pineapple spears, apple slices and avocado wedges in circular pattern on salad greens. Add cherries and sugared grapes for garnish. Shortly before serving, sprinkle sour cream with brown sugar. Serve as dressing for salad. Makes 4 servings.

CHEESE LUNCHEON ROLLS

Use favorite recipe for fantan rolls or purchase refrigerated butter-flake rolls. Slice sharp cheddar cheese into about one inch square pieces. Insert cheese in two or three places in top of panned rolls. Bake at 375 degrees for 12-15 minutes.

Yeast Buns Delicious

With the revival of home bread baking sweeping America, new recipes that sound like many grandmother used to cherish are adding interest to the culinary art. Warm breads and rolls, fragrant from the oven add much to any meal.

SOUR CREAM AND CHIVE BUNS

- (Makes 1 dozen)
- 1/2 cup sour cream
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 tablespoons margarine
- 1/4 cup warm water
- 1 package or cake yeast, active dry or compressed
- 2 1/4 cups unsifted flour
- 1 egg
- 1 1/2 tablespoons chopped chives or fresh dill seeds

Mix sour cream, sugar, salt and margarine together. Bring to a boil; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in sour cream mixture and one cup flour. Beat until smooth. Add remaining flour, egg, and chives or dill seeds; beat until smooth. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Stir down batter. Spoon into greased muffin cups, filling about half full. Let rise in warm place, free from draft, until doubled in bulk, about 20-30 minutes. Bake in hot oven (400 degrees F.) about 15-20 minutes or until done. Serve warm.

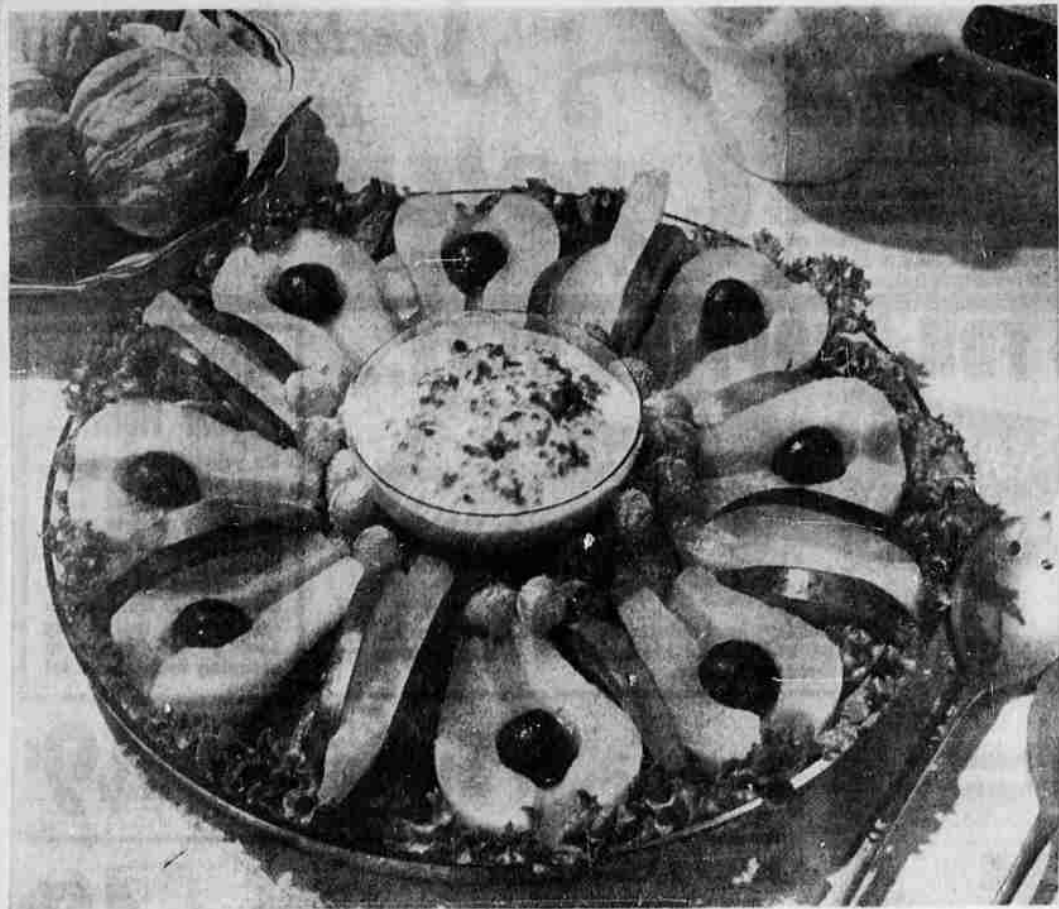


Taste it toasted! Great way to start the day!

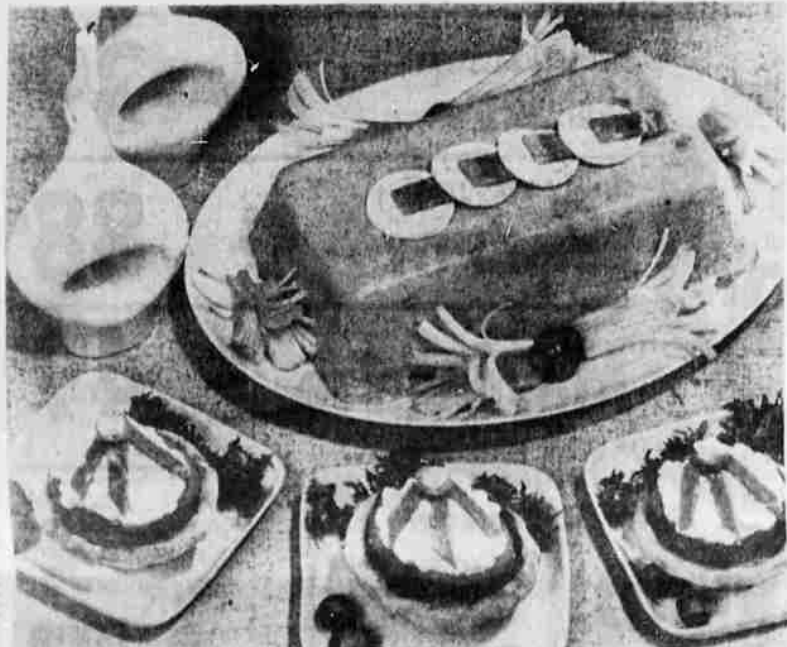


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LUNCHEON PLUS — Serve a friendly cup of steaming coffee with this handsome platter salad, plus cheese luncheon rolls and your reputation as a gourmet cook will travel afar. Pearadise Salad is easy to make using canned pears.



"PLUM" PRETTY — Using up left over ham is no problem when cooks can make as handsome a dish as ham loaf from the bits that accumulate as the ham is served. Trim every bit of meat from around the bone when ham is boiled or baked to use in these recipes.



UNIQUE FLAVOR — Sour Cream Chive buns are made from another no-knead recipe that should meet favor with young brides, middle aged matrons and grandmothers, they are so easy to make. The addition of chives or dill seed will add flavor that will surprise the best of cooks.

Make Most Of Holiday Ham

So handsome is this ham loaf that the guests will never guess you made it from leftover ham! What lifts it up to real party fare is the tomato sauce combined with mayonnaise right in the recipe itself for a very unusual blend of flavors.

Next time you have a luncheon and want to serve specially attractive individual salads, try these Ham 'N' Aspic tarts. Use leftover ham for garnish and make the spicy aspic from convenient canned tomato sauce, perfect flavor contrast for the green pepper and cottage cheese. Add dainty sandwiches, a dessert, and coffee for a luncheon guaranteed to delight your friends!

JELLIED HAM LOAF

- (8 to 10 servings)
- 2 envelopes unflavored gelatin
- 1/2 cup cold water
- 2 (8-ounce) cans tomato sauce
- 2 tablespoons lemon juice
- 1/2 teaspoon paprika
- 3 and 1/2 cups ground cooked ham
- 1 cup mayonnaise
- 1 green pepper, chopped
- 1 cup minced celery

Soften gelatine in water. Heat tomato sauce to boiling. Pour over gelatine, stirring until dissolved. Add lemon juice and paprika. Chill until consistency of unbeaten egg white. Add ham, mayonnaise and green pepper. Pour into 2 quart loaf pan or mold—chill until firm. Garnish with sliced, hard-cooked eggs and ripe olives.

HAM 'N' ASPIC TARTS

- (Makes 8 servings)
- 1 package unflavored gelatin
- 1 and 1/2 cups water
- 1 bouillon cube
- 2 tablespoons sugar
- 1 (8-ounce) can tomato sauce
- 2 tablespoons lemon juice
- 1 clove garlic pressed
- 8 baked tart shells
- 1 green pepper, sliced in rings
- 1 cup cottage cheese
- 1/2 teaspoon seasoned pepper (or coarsely ground pepper)
- 4 thick slices boiled ham, cut in julienne strips

Soften gelatine in 1/2 cup water in a bowl. Slowly add 1 cup boiling water, bouillon cube and sugar; stir until dissolved. Pour on tomato sauce, add next four ingredients, and stir well, chill until thickened. Spoon aspic into tart shells and set in the refrigerator until firm. At serving time, place a green pepper ring on aspic. Fill ring with seasoned cottage cheese. Garnish with julienne ham strips. Serve on a lettuce bed.

Factors In Food

U.S. Dept. of Agriculture
FRESH PEARS
Juicy fresh pears provide an especially delightful winter eating pleasure and the delicious fruit has been designated by the United States Department of Agriculture as one of the Plentiful Foods for January.

Western consumers are fortunate because winter pear production is concentrated in the three Pacific Coast states and supplies are especially abundant in this area.

Be sure to have plenty of this abundant fruit at home, washed and chilled, ready for appetite satisfaction anytime. Also take advantage of the mealtime potential of baked pears. Heating fresh pears highlights their natural mellow, sweet goodness.

Pear Rings are a tasty baked ham garnish. Slice unpared pears crosswise and remove the core. Place rings in a buttered casserole. Sprinkle with a mixture of sugar, cinnamon and lemon juice. Bake alongside the ham until tender, about 30 minutes.

Minted Pear Composite refreshes mid-winter menus. Tint a lemon-orange-sugar syrup green with food coloring. Add unpared, quartered pears and bake at 350 degrees F. until tender, about 30 minutes. Remove pears. Season syrup with a subtle accent of oil of peppermint, and spoon some over each portion of hot pears. Garnish with green maraschino cherries.

A rotary beater often does wonders in removing lumps from a sauce!

more meat

Dr. Ross MEAT FLAVOR DOG FOOD

more flavors

I Try I

Cinnamon on Hot Cereal

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