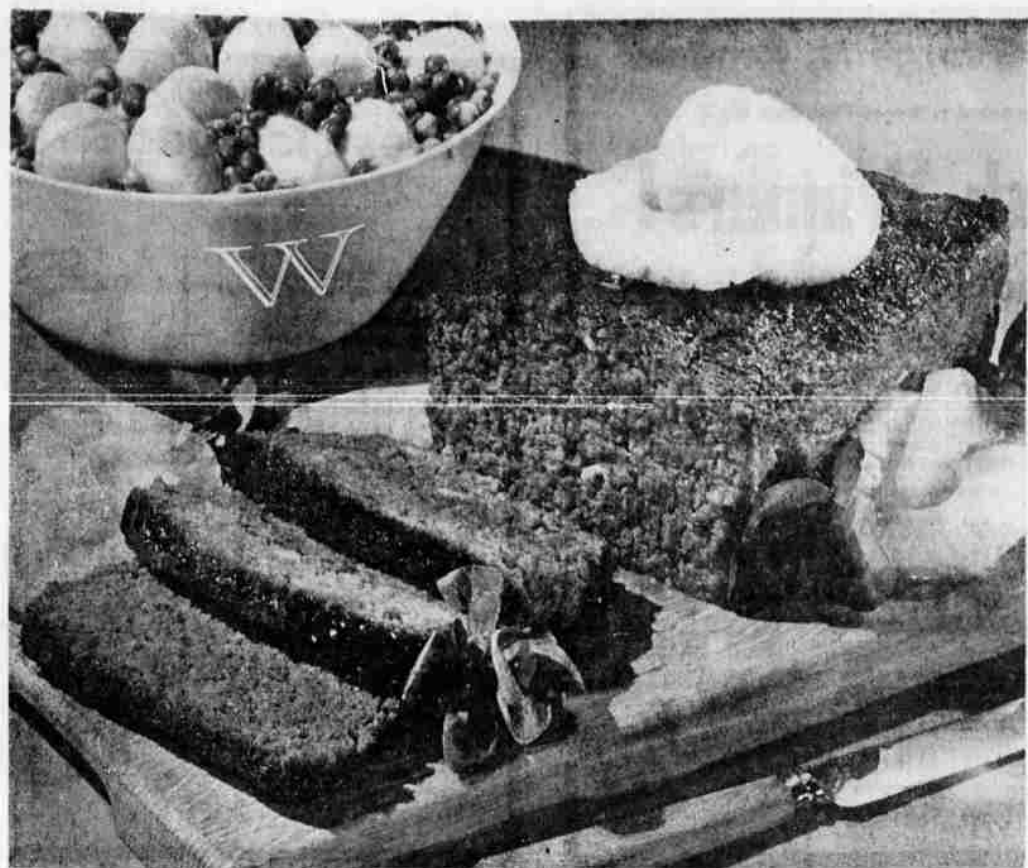




HIDDEN FLAVOR — Apple butter and ground cloves are assets in this juicy, Spiced Ham Loaf, it's garnished with water cress leaves and slices of pineapple put to-

gether pretzel fashion, glazed with minted jelly. It's hot and hearty for dinner, real cool for supper.

Spiced Ham Loaf

A good ham loaf provides so many menu ideas that many homemakers double the recipe. This one has apple butter and ground cloves mixed into the loaf to add just a touch of sugar and spice—a flavor that's very nice indeed.

As a spring dinner, ham loaf is delicious with creamed new potatoes and peas and a green salad. But that's only the beginning.

For cold meals, slice and serve it with potato salad. Or make delicious cold sandwiches with rye bread, lettuce and mayonnaise mixed with a little mustard.

Serve hot sandwiches made with the ham loaf, tomato and your favorite cheese toasted under the broiler. Or drop cubes of ham loaf into split pea soup.

Sliced and browned in butter, it's a happy thought for Sunday breakfast or brunch.

To make this spiced ham loaf, buy one and a half pounds of ground ham—it can be shank or butt — and one-half pound of lean ground pork, and mix with anticipation. It's not just a meal—it's a menu.

Apple or quince jelly, peach preserves, orange marmalade or pineapple preserves may be substituted for the apple butter for a change of flavor. It's a good idea to glaze the loaf with melted jelly when you take it from the oven.

SPICED HAM LOAF
1½ pounds ground smoked ham
½ pound ground pork
½ cup chopped onion
2 eggs
1 cup fine corn flake crumbs
½ cup catsup
½ cup apple butter
¼ teaspoon ground cloves
¼ teaspoon pepper

1-3 cup melted jelly for glaze (apple, strawberry, raspberry or currant)
Combine ingredients; mix well. Pack into loaf pan (9 x 5 x 3 inches). Bake in moderate oven (350 degrees) until done, about 1 hour. Remove from oven, brush with melted jelly to glaze. Let loaf stand in pan 10 to 15 minutes before turning out and slicing.
Yield: 8 servings.

Summery Sandwich

Mash or sieve a California avocado and blend with cream cheese. Season with salt, seasoned pepper, chopped green onion and lemon juice. Spread generously on toasted bread. Top with sliced tomato, crisp bacon and slice of toasted bread.

Salad Parade

Plan refreshing, nourishing warm - weather menus around California avocado salads.

Lightly toss cubes of California avocado with tomato wedges, strips of chicken or ham, cucumber slices, assorted greens and Italian dressing. Serve with hot buttered garlic bread and iced tea or milk.

For a shimmering cool molded salad, combine avocado crescents with diced green pepper, sliced green onion and chopped pimiento in lemon gelatin. Chill until gelatin is set, unmold on lettuce and serve with cold cuts.

California avocado half-shells hold endless salad combinations. Cut avocados lengthwise into halves; remove seeds and sprinkle with lemon juice. Mound chicken, ham or seafood salad on each half. Or fill with sliced fresh strawberries and orange segments and top with sour cream.

Bridegroom's Cake On Wedding Day

Here comes the bridegroom's cake and a golden, fruit-filled beauty it is. Although the recipe was developed with wedding day festivities in mind, the cake is so good that it should not be limited to only one occasion. The cake is rich and moist with a wonderful blend of dates, apricots, raisins and toasted almonds.

As with all successful baking, high quality ingredients are the secret to baking this golden cake. Margarine with just the sweet natural taste of all the good things in it, is creamed with brown sugar and honey. The margarine is the same fine spread homemakers choose for table use.

Home economists have worked out several time-management possibilities to facilitate the baking and serving of this bridegroom's cake. For example, dried fruits which have been in the freezer for a short time, or until firm but not brittle, will cut more easily and will not stick to the knife.

Cakes may be baked as much as a month ahead and wrapped either uncut or sliced for freezer storage. The uncut cakes would be sliced and individually boxed the day before the reception. If the cakes are sliced into boxed pieces and foil wrapped individually before freezing, the boxes could be filled right from the freezer. This would be time-consuming the day the cakes were baked but would greatly speed-up the boxing when minutes count.

Storage tests also indicate that the cake may be baked two weeks in advance, wrapped tightly in foil and stored at room temperature. The day before the wedding, the cake is sliced and put into the individual boxes for the guests at the reception. The texture of the cake is moist and the good apricot flavor has mellowed. The color of the cake will be somewhat darker than it was just out of the oven.

BRIDEGROOM'S GOLDEN CAKE

Yield: Four 2½ pound cakes
1 pound (2 cups) margarine
4 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon allspice
1 teaspoon cinnamon
1 pound (2½ cups) packed dark brown sugar
1 cup honey

10 eggs
1 cup apricot nectar
2 tablespoons lemon juice
½ cup cream
2 pounds pitted dates, sliced
2 pounds dried apricots, sliced
1 pound toasted almonds, chopped
½ pound seedless golden raisins

Sift together flour, baking powder, salt, and spices. Cream together margarine, brown sugar, and honey. Beat until mixture is smooth and fluffy. To the creamed mixture add the eggs, beating well after the addition of each. Add ½ of the sifted ingredients to the batter and beat until thoroughly blended. Combine the apricot nectar, lemon juice, and cream. Stir into the cake batter. When batter is well mixed, fold in chopped fruits and nuts, which have been dredged in the remainder of the flour mixture. Pour the cake into four 9 by 5 by 3 inch loaf pans rubbed with shortening and floured. Bake in a very slow oven (250 degrees F.) for three hours. Cool in pans before removing.

Note: Dip knife in water before slicing to prevent cake from crumbling.

Canned Clings Color Salad

Golden canned cling peach slices give a sunny, springlike appearance to refreshing "Molded Fruit-Cheese Salad."

Drain 1 can (1 lb.) cling peach slices. Dissolve 1 package (3 oz.) lime gelatin in ¼ cups hot water. Blend in 2 tablespoons lemon juice, ½ cup undrained crushed pineapple and ¼ teaspoon salt. Cool until mixture mounds on a spoon. Fold in peach slices and 1 cup large curd cottage cheese. Spoon into individual molds and chill until firm. Unmold onto crisp salad greens. This makes 6 or 7 servings.

Mistakes in eye makeup are easy to remove. Dip a cotton swab in petroleum jelly and apply to the error.

Ask about daily
"Business Card"
● SPOT ADS
TU 4-8111

Live in COOL COMFORT with

GAS AIR CONDITIONING

CLEAN — DEPENDABLE — QUIET — ECONOMICAL — CONVENIENT

for relaxed living

Your home can be pleasantly cool in the Summer and delightfully warm in the Winter with carefree, dependable GAS air conditioning.

At the touch of a dial you can have weather as you want it!

Gas units control humidity, too, automatically, summer or winter.

GAS IS BEST!

Yes, economical GAS air conditioners assure you the utmost in automatic comfort and convenience. Designed for trouble-free operation—no moving parts in the cooling cycles to wear out.

See your heating contractor today.

**CALIFORNIA-PACIFIC
UTILITIES COMPANY**

YOUR PARTNER IN WESTERN PROGRESS

1011 Main St. YOUR GAS COMPANY TU 4-5175

We're Cookin' Up A Savings For Memorial Day!

We've everything for your company, for snacks and your picnics. Shop early as we'll be closed all day on Memorial Day.

**Morrell's BIG 4-lb.
CANNED
PICNICS** \$1.98
Each

Wiener's 2 lb. pkg. 79¢

Ground Beef BIG-Y 39¢ lb.

FRYERS Swift's Premium 67¢ Each

T-Bone Steaks Thick, Juicy 89¢ lb.

Strawberries 4 Cups \$1.00

Fresh Corn Large, Golden Ears 6 49¢

Swift's - Reg. 53c

PREM

12-oz. Tins

29¢

**Standby Fancy
Pineapple Juice or
Pineapple-Grapefruit
JUICE** 46-Oz.

5

FOR \$1

FLA-VOR-AID

3-12 Count Bags Get Pkgs.
12 PAK POLY BAG \$1.00
Each Package Makes 10 Glasses

Potato Chips

Paper Plates

MAYONNAISE

Nalley's Reg. 69c 47¢ 3-Pack

100 Count White 69¢ Purity. Non-Absorbent Finish

PURE CHB 29¢ 24-oz.

**Thrft Dept.
BARBECUE**

16" portable size standing on 3 legs. Use at home or at camp. Full price only

\$2.44

**CHARCOAL
LIGHTER**

Barb-O-Life Fluid. No odor! No Soot! No flash back. Full quart tin

33¢

**PLASTIC
FLOWERS**

... and greens. Lifelike! Large new assortment. Priced up to 40c each elsewhere. Make your own bouquets. Only

10¢

Ripe Olives

Madera Broken Pitted Tall Tins

5

FOR \$1

Pork & Beans

Teasdale Finest Quality 2½ Tins 30-oz.

5

FOR \$1

Ritz Crackers

Nabisco 16-oz.

3

FOR \$1.00

Repellent Reg. 89c 69¢ 5-Oz. Spray Tin

Nuts 16-oz. 79¢

COFFEE 10-oz. INSTANT 59¢ 99c

Crescent Party

MJB 1, 2 or 3-lb.

Use First National Bank Money Orders - Up to \$300 -- 20c

BIG Market

EASY FREE PARKING

Right Reserved to Limit - Closed Sundays 4710 So. 6th