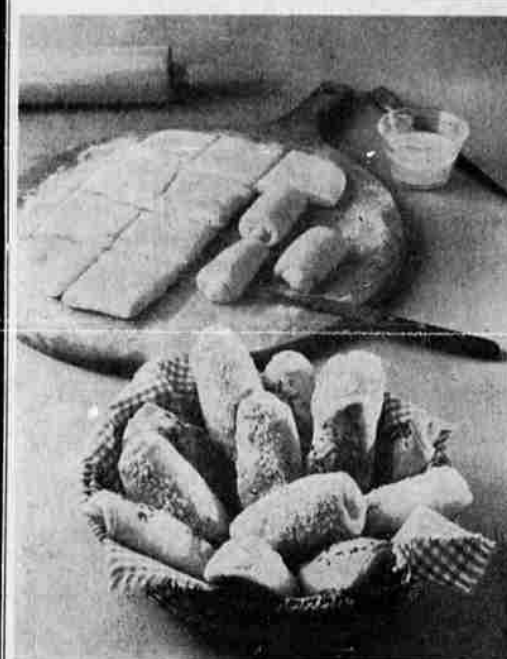




EASY CHEESE BREAD—Young bakers can whisk through these Cheddar Cheese rolls and still have time for a game of tennis between luncheon and dinner. Sprinkled with coarse salt they are wonderful accompaniment for fresh fruit salads.

Combine Cheese With Fruits

Cheese and fruit—there's a tried and true combination for you! The flavors have a wonderful affinity for each other, and can be teamed in an endless variety of ways.

When it comes to dessert, Americans prefer their cheese - and fruit flavor combined in a baked dish, rather than served in the classic European, or "au naturel" fashion. For the main course, we like to serve cheese breads with fruit salads—and no other country values a good fruit salad as much as America!

With the coming of spring, fresh fruit will appear more and more often in salads for special occasions, lunches and family meals. If you're a young homemaker serving your first "company lunch" to a small group, you'll find that fresh fruit salads are easy to prepare, pretty and festive as can be. And if you serve Cheddar Rolls along with them, the meal will be doubly successful. There's nothing difficult or mysterious about making them. Just follow the directions in the recipe below and see just how easy they really are.

free from draft, until doubled in bulk, about 35 minutes. Punch down; turn out on lightly floured board, and cut in half. Roll each half into an oblong 9 x 12 inches. Cut into 12 three-inch squares. Brush lightly with melted margarine. Roll up, jelly-roll fashion. Place on greased baking sheet. Cover, let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Brush with egg white that has been beaten lightly with one tablespoon water; sprinkle with coarse salt or caraway seeds. Bake in hot oven (400 degrees F.) 15 to 20 minutes, or until golden brown. Makes two dozen.

MILK

Milk and dairy products, chosen by the United States Department of Agriculture as Plentiful Foods-to-Feature for the week May 26-June 1, are invaluable aids to nutritious, satisfying meals.

Cheese, for example, dresses soups, entrees, vegetables, salads and even serves for dessert. And who could get along without ice cream, eat baked potatoes without butter or sour cream and chives?

Milk itself appears in many guises: Half and half, evaporated milk, sweetened condensed milk, nonfat milk and instant nonfat dry milk. These, in turn, add to the goodness and nutritive values of cream soups, beverages and desserts.

Saucy Accents
Milk plays another role, too: It's the foundation of peppery sauces for vegetables. Since spring vegetables are becoming more plentiful at the markets these days, sauces do their part in adding the spice of variety to them.

Start operations by making a medium white sauce: Blend 2 tablespoons flour into 2 tablespoons melted butter. Slowly add 1 cup of milk. Cook, stirring, until thickened and smooth. Cook about a minute longer and season with salt. Makes about ¾ cup sauce, enough for 4 servings of vegetables.

Mock Hollandaise Sauce—Excellent for asparagus and broccoli. Beat 2 egg yolks; stir about ¼ cup hot medium white sauce into them; blend then stir into remaining sauce. Add 2 tablespoons butter and cook, stirring, in the top of a double boiler over hot water for 1 minute. Remove from heat; stir in 1 tablespoon lemon juice. Serve immediately.

Fresh Dates In Dessert

If Spring Fever has you in its grip, you are probably looking for short cuts in the kitchen. "Date Orange Dessert," in that case, is the ideal dessert for dinner.

It's made in no time with packaged cupcake mix, snipped fresh California dates and grated orange rind. The fresh dates provide moistness and an exotic flavor that should appeal to all springtime appetites.

Date Orange Dessert
1 cup fresh California dates
1 package (11 oz.) cupcake mix
2 teaspoons grated orange rind
1-3 cup milk
1 egg
Dairy sour cream
With kitchen scissors, snip dates into small pieces. In a mixing bowl, combine cake mix, orange rind, milk and egg. Beat 150 strokes, or at medium speed 1 minute. Stir in dates. Turn into greased 9-inch square pan. Bake in 375-degree (moderately hot) oven 25 minutes. Serve warm with dollops of sour cream. Makes 8 or 9 servings.

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COFFEE	MJB 2-lb. Tin, 1.17 lb.	59^c
AA EGGS	LARGE FARM FRESH Doz.	41^c
Cottage Cheese	Crater Lake Pint 19c Qt.	37^c
BREAD	Oregon Food Days Fresher 22½-oz.	29^c
SALAD OIL	WESTERN CHEF 32-Oz.	39^c
Salad Dressing	Cottage Qt.	29^c
SHRIMP	Sea Surf 4-Oz. Tins	3^F 1⁰⁰ 0^R
PRESERVES	Market Strawberry 40-oz.	69^c
Lunch Meat	Hamlet Pork 12-oz.	3^F 1⁰⁰ 0^R
Black Pepper	Maison Royal 4-oz.	29^c
SOUP	Rancho Chicken Noodle 10½-oz.	10^c
MILK	Special Morning Tall Tins	7^F 79^c 0^R

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GROUND FRESH DAILY

49^c lb.

CHEDDAR CHEESE
CRATER LAKE - MILD

49^c lb.

CHICKEN PARTS AND PIECES

Legs	49 ^c lb.	Wings	25 ^c lb.
Thighs	49 ^c lb.	Back & Necks	15 ^c lb.
Breasts	49 ^c lb.	Gibs. with Liver	39 ^c lb.

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