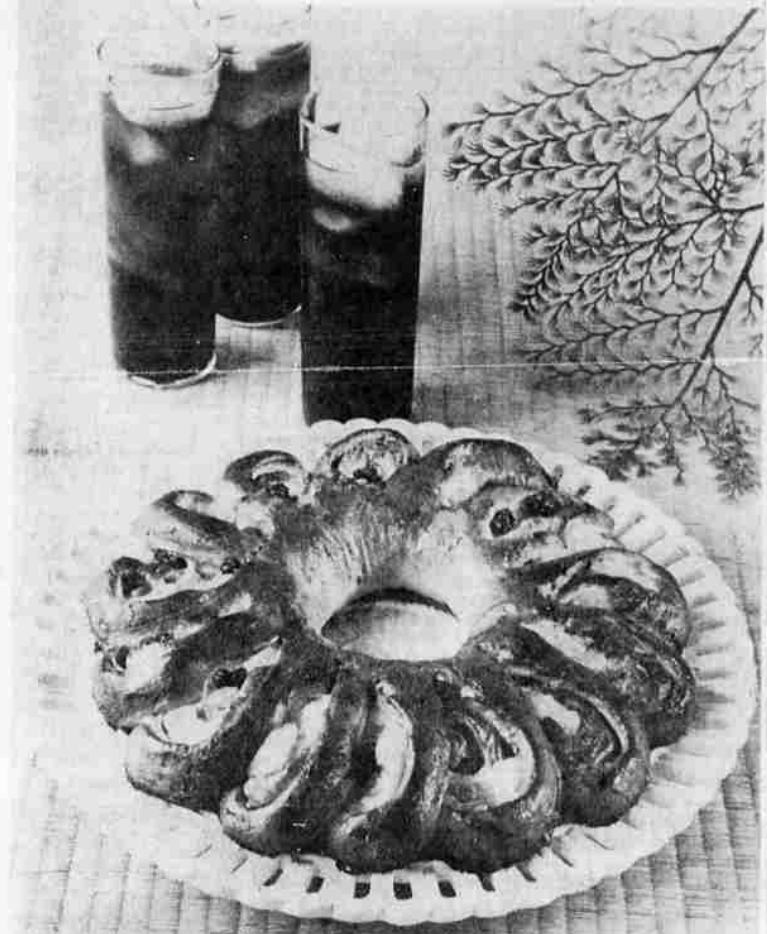




WONDERFUL FLAVOR — Cheese and Apple Tea Ring is an elegant yeast bread with raisins and nuts.

Yeast Breads Easy To Bake

A yeast-raised tea ring featuring the flavors of cheese, apples and raisins, makes a fine snack for a spring afternoon. The recipe makes two rings, and so one can be served after baking and the other cooled and frozen for another day's enjoyment. It will keep for three months in the freezer.

CHEESE AND APPLE TEA RING

- 2-3 cup milk
- 1/4 cup sugar
- 1 teaspoon salt
- 1/4 cup (1/2 stick) margarine
- 1/2 cup warm water (105-115 degrees F.)
- 2 packages or cakes yeast, active dry or compressed
- 1 egg, beaten
- 3 1/2 cups unsifted enriched flour (about)
- 1/2 cup grated sharp Cheddar cheese
- 1 cup well-drained sliced cooked or canned apples
- 1/2 cup dark brown sugar, firmly packed
- 1/4 cup raisins
- 1/4 cup chopped nuts

Scald milk; add sugar, salt and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add

Almonds In Salad

Crunchy roasted diced almonds give an elegant touch to "Fruit Nut Salad."

Core and dice 1 large red apple. Drain 1 can (8 3/4 oz.) pineapple tidbits and toss with apple, 1/4 cup sliced celery and 1-3 cup roasted diced almonds.

Blend 1-3 cup dairy sour cream, 2 teaspoons each lemon juice and sugar and a dash salt. Mix lightly into fruit mixture. Serve on crisp salad greens.

This makes 4 to 6 servings.

Custom Made Slipcovers
Ph. TU 2-3568

lukewarm milk mixture, egg and half the flour; beat until smooth. Add cheese and enough additional flour to make soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to greas top. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour. Punch dough down and turn out onto lightly floured board. Divide in half. Roll each half out into oblong 12x10 inches. Brush with melted margarine; sprinkle with half of combined apples, brown sugar, raisins and nuts. Roll up from long side and place on greased baking sheet; bring ends together to form roll; seal. With scissors, cut one-inch slices from outside of roll almost through to center. Turn each slice on its side. Repeat with second half of dough and remaining filling. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour. Bake in moderate oven (375 degrees F.) about 25 minutes, or until golden and done. Remove from pan; cool on cake rack. Brush with melted margarine and serve warm.



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Market Basket

Food Marketing Specialist Oregon State University

Rhubarb harvest in Oregon is in full swing according to crop reports. With the first real sunshine we should see considerably more fresh asparagus. A warning: Expect a short season on local asparagus due to the long wet, cool season. Use asparagus and rhubarb now and freeze some for later enjoyment.

Larger supplies of potatoes this spring help keep potato prices lower. New potatoes from California of good quality and amounts carry low price tags. There are fresh peas to combine with them! New potatoes are also delicately good cooked with skins on, then served with minced chive or parsley butter.

This is the spring to enjoy strawberries. Either fresh, or take advantage of sale prices on frozen strawberries. Both are high in the breakfast vitamin—vitamin C. With oranges and orange juice higher priced, and promising to go higher, strawberries are near bargain-priced by comparison. June is usually peak month for Oregon grown strawberries. California berries have been very high quality this season.

May and June are peak supply months for fresh pineapple. Fresh pineapple and strawberries combine so-o-o well!

Eggs continue as the shrewd shoppers' delight. A soufflé and tossed green salad should make a welcome luncheon combination. For a sometime dessert consider

er chocolate soufflé served with a scoop of ice cream.

May and June are the two months of the year with the largest milk production. Almost any dairy product offers good eating. For an attention-getting dessert, serve Flaming Ice Cream Sundae. Scoop ice cream into chilled serving dishes and top with a favorite sundae sauce. Just before serving, saturate sugar cubes with fresh lemon extract and place a cube on top each sundae. Set the cube aflame and serve immediately.

What's for meat this week? Watch food store ads and take advantage of the specially priced items—as broiler fryers, pork roasts, beef chuck, or whatever your favorite store is featuring. Remember variety meats—liver, heart, tongue—for nutritious low cost eating, too.

GRADE SCHOOL MENUS

Monday, June 3
Macaroni and Cheese
Stewed Tomatoes
Celery Sticks
Buttered Homemade Rolls
Pumpkin Custard
1/2 pint milk

Tuesday, June 4
Chili Beans
Raw Vegetable Finger Foods
Homemade Buttered Hard Rolls
Dish of Fruit
1/2 pint milk

Wednesday, June 5
Hog Dogs
Potato Salad

Prevent fish hooks from rusting by sticking them in a cork and then storing the cork in a jar containing dry baking soda, a rust inhibitor.

Hot Vegetable, buttered Pickle chips
Ice Cream Bars
1/2 pint milk
Happy Summer Vacation To All!

Peach-Berry Shortcake

This gold and crimson fruit shortcake welcomes warmer weather with old-fashioned goodness. Sprinkle halved fresh strawberries with sugar. Combine with canned cling peach slices. Season with nutmeg; chill. Bake your favorite biscuit shortcake; while still warm, cut into wedges, split and top with fruit mixture. Dollop with whipped cream.

Fresh Dates

For Salads

Exotic fresh California dates are stuffed with nut - coated cheese balls and served with slices of orange for refreshing "Cheese-Date Salad."

With kitchen scissors, snip up one side of each of 24 pitted fresh California dates. Combine 1 package (3 oz.) cream cheese, 2 tablespoons light cream and a few drops Tabasco. Divide into small balls and roll in 1/2 cup finely chopped almonds.

Stuff dates with cheese balls. Arrange 4 dates on each of 6 lettuce-lined plates along with 3 or 4 orange slices or sections. This makes 6 servings.

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Open Till Midnight
Monday thru Saturday

9th & Pine Store
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Skinless WIENERS

2 Pkgs. of 10 **65¢**

Fresh

Ground BEEF

3 LBS **\$1.17**

Boneless Rotisserie Roast Rolled, Tied **98¢/lb**

Fresh Grade A Fryers Swift Premium 3-lb. Avg. Cut-up **39¢/lb**

Swift's Slab Bacon The Bacon with the Sweet Smoked Flavor **35¢/lb**

Barbecue Spare Ribs lb. **89¢** | Rotisserie Chickens ea. **1.49** | Fresh, Crisp, Cool, Homemade Salads lb. **39¢**

Market Basket Dollar Sale

Fruit Cocktail	Del Monte 303 Tins	5¢/\$1
Sliced Beets	3 Sisters 303 Tins	7¢/\$1
Dog Food	Chubby 1-Lb. Tins	13¢/\$1
Peaches	Del Monte Sliced or Halves 303 Tins	5¢/\$1
Cream Corn	Del Monte 303 Tins	5¢/\$1
Grapefruit	Cottage 303 Tins	4¢/\$1
Peaches	Del Monte 303 Tins	5¢/\$1
Asparagus	Cottage Blended Spears 300 Tins	3¢/\$1
Peas	Del Monte Early Garden 303 Tins	5¢/\$1
Catsup	Cottage 12-Oz. Bottles	7¢/\$1
Corn	Del Monte Whole Kernel 303 Tins	5¢/\$1
Welchade	Grape Drink 32-oz. tin	3¢/\$1
Tomatoes	Del Monte Solid Pack 303 Tins	5¢/\$1
Oranges	Cherry Star Mandarin 11-Oz. Tins	4¢/\$1
Pear Halves	Del Monte 303 Tins	4¢/\$1
Pears	Cottage 303 Tins	5¢/\$1
Fruit Cocktail	Cottage 303 Tins	5¢/\$1
Applesauce	Cottage 303 Tins	6¢/\$1
Dog Food	Whiff 1-Lb. Tins	13¢/\$1
Green Beans	Cottage 303 Tins	8¢/\$1
Tomato Sauce	Cottage Buffer Tins	13¢/\$1

KITCHEN QUEEN FLOUR

10 lb. bag **79¢**

Pork & Beans

Van Camp's No. 2 Tins **5¢/\$1**

Book Matches

Diamond Pkg. of 50 Regular **10¢**

Frozen Tamales

Chat's Frozen 2 in Pkg. **3¢/\$1**

Toilet Tissue

Delsey Reg. Rolls **2.27¢**

SARDINES

Beach Cliff Flat Tins **10¢**

Sanitary Napkins

Kotex — 12's 2 pkgs. **89¢**

GREEN BEANS

Rose Valley Cut 303 tins **10¢**

TOMATOES

Red, Ripe, Flavorful Jumbo Basket, Approximately 2 1/4-lbs. **39¢**

Klamath Potatoes U.S. No. 1 10-lb. bag **39¢**

Cantaloupes Vine Ripened Thick Meated **4.89¢**

Strawberries Extra Fancy Jumbo 22-oz. cup **39¢**

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