

Raisins - Vegetables In New Salad

Raisins became a commercial product in California in 1877. Now all the raisins in the United States and more than half the world's supply come from a 75-mile radius in the San Joaquin Valley. This is one of the few areas in the world where climatic conditions are exactly right for growing and sun-drying raisin grapes. Two serious hazards can wreck the crop — late frost and early rain. As yet nature has never wiped out a complete crop. A consoling thought is that growers can be protected by rain insurance.

Cranberry Capers

Mix a mashed ripe banana with one-third cup brown sugar and one pound of cranberry sauce. Spark with a dash of cinnamon and ginger, then heat for a super chicken glaze.

Have a can of frozen cranberry sauce on hand to slice for quick summertime salads.

Next time you make chicken salad, try tossing in tiny cubes of chilled cranberry sauce for sparkling touches of color.

Spice a can of whole cranberry sauce with cinnamon and nutmeg; then add a drained can of grapefruit sections.

Treat dad to icy cranberry juice with a scoop of lime sherbet in your prettiest cocktail glass before dinner.

Use cranberry juice in place of water and bake your quick cooking rice right along with your chicken. Just cover with foil and cook 45 minutes at 350 degrees F.

Add a special touch to those left over chicken salad sandwiches. Make them open face and top with fancy shapes snipped from cranberry sauce.

Mix a drained can of crushed pineapple with grated orange rind and jelly cranberry sauce for a lip smacking accompaniment for roast chicken.

Combine one pound can of cranberry sauce with 1/4 cup honey and two teaspoons lemon juice. Chill for a colorful honeyberry dip for cold fried chicken.

Like tangy flavor? Try mixing two tablespoons sweet pickle relish with your best cranberry sauce. Perfect with chicken.

Raisins offered to consumers are the finest and cleanest ever placed on the market. Sun drying is still the only method of producing dark sun tanned raisins. The beautiful lustrous golden raisins are dried mechanically indoors. It's a fact that it takes four pounds of Thompson seedless grapes to make one pound of raisins.

This exciting new salad recipe was developed by the California Raisin Advisory Board. The interesting combination of contrasting flavors and textures are most appetizing in the creamy molded ring. It's a beautiful raisin relish salad to serve with cold meats for luncheon or buffets or to team up with your barbecue specialties.

CREAMY RAISIN MUSTARD RING
1 cup dark seedless raisins
2/3 cup sugar
1 envelope unflavored gelatin

2 tablespoons dry mustard
1 teaspoon salt
4 eggs
1/2 cup cider vinegar
1 cup water
1 teaspoon prepared horseradish
1 tablespoon lemon juice
2 tablespoons finely chopped green onion
2 tablespoons finely chopped pimiento
1/2 cup finely chopped celery
1 cup whipping cream
Coarsely chop raisins. Combine sugar, gelatin, mustard and salt. Blend in beaten eggs, vinegar and water. Cook over simmering water until mixture thickens about 15 minutes; stir frequently to keep smooth. Add horseradish, lemon juice and raisins. Cool. When mixture begins to set, fold in vegetables and stiffly beaten cream. Spoon into six-cup ring mold. Chill until firm. Unmold on serving plate. Makes eight servings.



CREAMY RAISIN MUSTARD RING

FROM THE COUNTRY — Try this Pennsylvania Dutch dinner for some Sunday. Chive Cranberry Rice and Cranberry Apple Streusel go well with the baked chicken breasts.

Pennsylvania Dutch Menu

You'll think you're down on the farm when you try this Pennsylvania Dutch dinner. There's a sweet and sour rice dish to serve with Baked Chicken Breasts and Hollandaise Asparagus. For dessert, a Cranberry Apple Streusel Pie — a royal menu.

Baked Chicken Breasts
Asparagus Hollandaise
Chive Cranberry Rice
Tossed Salad
Cranberry Apple Streusel Pie
CHIVE CRANBERRY RICE
3 tablespoons margarine or butter
1/2 cup finely minced celery
1 1/2 cups water
1 cup Cranberry Juice Cocktail
2 tablespoons grated orange rind
1 1/4 teaspoons salt
1 cup white rice
2 1/2 tablespoons frozen chopped chives

Melt margarine in saucepan; add celery and saute about five minutes. Add water, cranberry juice, orange rind and salt. Bring to a boil; add rice and two tablespoons of the chives. Cover, reduce heat and simmer 20 minutes. Sprinkle with remaining

chives and serve. Makes four servings.

CRANBERRY APPLE STREUSEL PIE CRUST

1/4 cup sugar
1 1/4 cups flour
1/4 pound butter or margarine, melted

FILLING

1 cup brown sugar (firmly packed)
3 tablespoons tapioca
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
4 medium cooking apples, peeled and sliced
1 tablespoon butter
1 can Whole Cranberry Sauce

Crust: Mix sugar and flour, add melted butter and stir with fork until crumbly. Spread 1/2 of mixture into 8" pyrex pie plate and press onto bottom and sides.

Filling: Combine brown sugar, tapioca, nutmeg and cinnamon. Add apples and carefully stir until apples are coated with sugar mixture. Dot with butter. Fill pie shell. Cover with whole cranberry sauce. Sprinkle remaining crumbs on top. Bake at 350 degrees F. for 45 minutes.



30-MINUTE MIRACLE — For late-in-the-day shoppers, harried mothers, hurried working girls, here is a quickie meal you can prepare in the flash of an eyelash. It's canned meats to the rescue.

Luncheon Loaf Winner

One for the money, two for the show, three to get ready, dinner's ready to go! One of the best buys for anybody's money is canned pork and beef luncheon loaf. This tasty fully cooked meat loaf heads the list of convenience canned foods for a variety of three-ingredient main dishes.

With bright currant jelly spread crushed pineapple on top for flavor and show, a pair of luscious leaves are ready for the oven. A casserole of seasoned mashed sweet potatoes or yams accompanies the meat loaf into the oven. By the time the coffee is made and the salad tossed, its time to set the table and serve. A complete dinner is on the table in 30 minutes from the time you stepped into the kitchen.

A trusted brand name is the shoppers' best guide when buying canned meats. In a luncheon loaf it assures tender beef, and

succulent pork blended with inviting spices that speak a man's language. This is mighty important when the canned meat is the chief ingredient in a three-ingredient main dish.

A casserole that also is as easy as 1-2-3 — combines the flavors of canned luncheon meat, shredded cheese and canned whole kernel corn with red and green sweet peppers. Twenty minutes in a moderate oven heats the foods and melts the cheese.

MEAT 'N PINEAPPLE

Yield: 8 Servings
2 cans (12 ounces each) luncheon meat
1/2 cup currant jelly
8 1/2 ounce can crushed pineapple, drained

Blend together pineapple and currant jelly. Make three slits in each loaf of luncheon meat cutting about halfway through the loaf. Stuff each slit with some of the pineapple mixture. Spoon

some of the remaining pineapple mixture on top of each loaf of meat. Bake in a moderate oven (350 degrees F.) about 20 minutes. Slice and serve hot.

MEAT 'N CORN CASSEROLE

Yield: 4 Servings
12 ounce can canned meat
12 ounce can whole kernel corn with red and green sweet peppers
1/2 cup shredded sharp cheddar cheese

Cut meat into four slices. Drain corn. Place corn in a one-quart casserole. Sprinkle cheddar cheese on top. Arrange meat slices on top of cheese. Bake in a moderate oven (350 degrees F.) 20 minutes.

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