



FRANKLY SENTIMENTAL — Raspberry Sweetheart will be a delightful, festive dessert at a bridal shower or an engagement party. It is a decorated yeast bread glazed with confectioners' sugar.

Special Dessert For The Brides

One of the nicest things about brides is the fun of giving a party for the bride-to-be. And sentiment can run riot. Use your prettiest tea set, decorate the table with ribbons and roses, bake a festive heart-shaped roll

of yeast bread, glaze the heart with confectioners' sugar tinted pink. For a cozy kaffee klatch in the kitchen and "woman-talk" make the same recipe and serve in figure-eight roll.

RASPBERRY SWEETHEART
Makes Two Hearts.
1/2 cup milk
1/4 cup sugar
1 1/2 teaspoons salt
1/4 cup (1/2 stick) margarine
1/2 cup warm water
2 packages or two cakes of yeast
2 eggs, beaten
4 1/2 cups unsifted flour (about)
1 cup raspberry jam
Confectioners' sugar frosting

Sift milk, stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large, warm bowl. Sprinkle or crumble in the yeast; stir until dissolved. Stir in warm milk mixture, eggs and three cups of flour. Beat until smooth. Add enough additional flour to form a soft dough. Turn out on lightly floured board and knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease the top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about one hour.

Punch down. Divide dough into four equal pieces. Roll each piece into an oblong 16 by 6 inches. Spread 1/4 cup of raspberry jam on each oblong. Roll up as for a jelly roll. Seal edges well. Form into a heart shape after placing two rolls on greased baking sheet. Repeat with remaining two rolls. Cover. Let rise in warm place about one hour. Bake at 350 degrees (moderate oven) about 20 minutes or until done. When cool frost with confectioners' sugar frosting tinted pink for brides.

SOFT SQUASH
Cook until barely tender in small amount of water. Add butter, salt, pepper and a bit of margarine, basil or dill weed. Or, for a flavor bounce, add a little lemon juice.

TOMATOES
Sprinkle halves with seasonings, crumbs and a pinch of fine herbs. Broil until tender. Use with egg, crab, shrimp, chicken or tuna salad.

STRAWBERRY TARTS
Glamour Dessert
Since milk and dairy products have been designated by the United States Department of Agriculture as July Plentiful Foods, a canny menu-maker might consider the merits of condensed milk.

This convenient dairy product—evaporated milk which contains 42 to 44 per cent sugar, USDA's Agricultural Marketing Service says—belongs on the emergency shelf as well as the pantry shelf, since it is so adaptable.

Use it, for example, to make these easy-to-prepare, a glamour dessert for a summer's day:
Almond Crust Strawberry Cream Tarts: Prepare 2 sticks instant pie crust mix and add 2 cups finely chopped toasted almonds. Form pastry into 8 tart shells; prick with a fork and bake 8 to 10 minutes at 475 degrees. Add enough water to a 15-ounce can of condensed milk to make 3 cups of liquid and blend with 2 packages vanilla pie filling. Cook, stirring constantly, until mixture comes to a boil. Pour into tart shells. Cool. Serve topped with slightly sweetened, sliced strawberries. Garnish with whipped cream. Calories? Oh, yes!

CELERY
Fill raw stalks with a favorite dip mixture—an appetizer or salad garnish. Cook until barely tender in pot roast gravy or chicken stock.

BEETS
Tiny whole buttered beets, seasoned with a little thyme; Harvard-style, or use pickled ones in salads, as an entree garnish.

CARROTS
Snip fresh mint over barely tender cooked ones. Or, sprinkle with chopped toasted almonds. Another: Serve with lemon butter sauce.

GREEN BEANS
Add butter, seasonings and a sprinkling of dill weed to barely tender cut beans. Or, serve creamed with mushrooms.

PEACHY CHICKEN
Here's a peachy trick for beautifully browned chicken, either barbecued or pan-fried. Drain the syrup from a 1 lb., 13 oz. can of cling peach halves; add one to two tablespoons of soy sauce to syrup and baste chicken with mixture. Heat peaches in foil on the grill or in the pan during the last few minutes of cooking, brushing with the syrup mixture.

CELERY
Fill hollowed-out halves with shrimp or crab salad. Slice—for appetizers or salads. Use, chopped, in sandwich fillings.

LEAFY GREENS, LETTUCE
Toss up in vegetable combinations. Shred and use in sandwiches. For subtle flavor, add outside lettuce leaves when you cook fresh peas or beans.

GREEN PEPPERS
Crisp salad and sandwich ingredient; peppery topper for cooked fresh vegetables. Slices are a crunchy addition to a relish assortment.

POTATOES
Slice unpared potatoes; pat dry;



EATING OUTDOORS? — Then try these grilled spare-ribs with a tangy plum glaze that will please all outdoor cookery fans. If you wish, dress the platter with broiled orange slices.

Fruit Glazed Spareribs

Spareribs, favorites for backyard cookouts, shed their familiar barbecue sauce for a fruit glaze, producing a crusty, tangy-flavored treat.
The glaze mixes a can of plums, which you strain through a sieve, with concentrated orange juice and a bit of Worcestershire sauce. It's spread on the ribs only during the last 1/2 hour of grilling. Any extra may be served as a sauce. Reba Staggs, meat expert, says that spareribs should grill slowly about four to five inches from the coals.

SPARERIBS—TANGY PLUM GLAZE

3 pounds spareribs
2 1/2 teaspoons salt
1 can (1 pound, 14 ounces) plums
1/4 cup frozen concentrated orange juice
1/2 teaspoon Worcestershire sauce

Place spareribs on grill four to five inches from glowing coals. Season with salt. Grill about one

QUICK MEAL

Canned boned chicken is a wonder to have handy when guests are present at lunch or supper. Here is a refreshing Chicken Waldorf Salad. Mix contents of a 5-ounce can boned chicken with two tablespoons mayonnaise and 1/4 teaspoon lemon juice. Add two cups diced red apple (with skin left on), one cup diced celery, and 1/4 cup chopped walnuts. Serve to four in crisp lettuce cups.

SHOP BUY LOW'S

CARNIVAL of FOOD VALUES

HOSTESS, FROZEN FOODS BY LIBBY 10-OZ.

EGGS

100% Fresh
Local
Gr. AA Small

3 Doz.
1.00

VEGETABLES

Peas, Corn, Spinach,
Broccoli, Mixed
Vegetables, Peas &
Carrots, etc.

6 PKGS
89c

POTATO CHIPS

Blue Bell
Big 4 Pak
4 — 25c Bags

Carry
Carton
67c

Sunshine — Lg. 3 Stack

SNACK CRACKERS

Hi-Ho 25c

Tom Scott — Sealed in Freshness

Mixed Nuts

Big 13-oz. Tin
59c

Personal Size Bars

Ivory Soap

Bag Of
12 79c

Sunny Jim — Pancake

SYRUP

Big No. 10 Size
77-oz. Can

119

BRIQUETS

Grill for Bar-B-Q
10 Lb. Bag
59c

Gerber's — Strained

Baby Food

4 1/2-oz. Jars
Each
10c

Meat Specials

Rib Steak

U.S.D.A. Good

79c lb.

Smoked
Spare Ribs
For Barbecuing

49c lb

Boneless Danish
Pork Shoulder
Cooked - Skinless

2 lb. tin 179

Swift's
Turkeys
10 to 16 lbs.

33c lb

Dundee — No. 303. Quality

Peas-Corn-Gr. Beans

7 CANS
1.00

Garden — No. 2 1/2 Can

Tomatoes

6 CANS
1.00

Libby's Fancy All Green Spears

Asparagus

3 No. 300 Cans
1.00

Libby's Elberta Freestone

Peaches

4 No. 303 Cans
1.00

Libby's Ripe Halves

Apricots

No. 303 Cans
4 FOR 1.00

Libby's Fancy — For Summer Salads

Fruit Cocktail

5 No. 303 Cans
1.00

LIBBYS PORK & BEANS

Large No. 2 1/2 Cans
5 FOR 1.00

Hunt's - 14-oz.

Catsup

6 FOR 1.00

BUY LOW

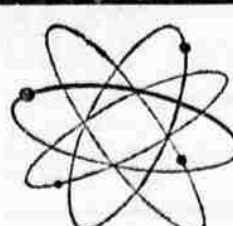
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