

SAVING FIRST FOR HOME PAYS

By PEGGIE SETZLER
County Extension Agent

The family that can save enough to make a substantial down payment on their new home gains in two ways—they reduce the overall cost of the home, and a portion of their paycheck is committed for a shorter time.

About \$2.4 billion in mortgage debt was outstanding in Oregon last year with the average length of home mortgages running about 20 years.

The typical length of home mortgages is considerably longer today. In 1940, 20 years was the maximum length. Today, three out of four new mortgages are

Market Basket

Food Marketing Specialist
Oregon State University

Heap the fruit bowl with peaches, nectarines, grapes, plums, pears, lemons, bananas, and have a supply of blueberries and melons. Any one or a combination will make good summer snacks, salads, desserts, breakfast fruit. It's the best time of year for making meals appealing with fresh fruits.

Oregon watermelons have arrived. Striped melons are much in evidence. Everybody knows cantaloupes are good and reasonable, as are honeydews. Lemon juice picks up the taste of honeydews, cranstraws, cassabas.

Sliced peaches or nectarines sprinkled with lemon juice and a dash of sugar make a deliciously sweetened treat. If you prefer bright fresh color even if prepared well ahead of mealtime. Spoon onto cereal, or simply in a dish, then add on inventive toppings. Add blueberries for color and taste appeal.

The Oregon, Washington, and California Bartlett pear crop is expected to be considerably below average. About a fourth of the crop is marketed fresh; the rest are canned for year around use. Peach crop for fresh markets in the West is about a tenth below average. Fresh plums and prunes are at their peak of supply in August. Western Oregon prunes were practically wiped out by poor pollinating weather. Umatilla County may supply 7,000 tons of prunes.

California grape crop is large. August varieties include Thompson Seedless, Ruby, Cardinal, Red Malaga. The Thompson Seedless crop may be the largest on record. The majority of Seedless goes into raisins.

ALMOND DISH
Crisp blanched sliced almonds in "Elegant Tuna - Rice Casserole" and sprinkled on top of this flavoured main dish provide an undeniable gourmet touch.

VEGETABLES
Snap beans for eating, canning, or freezing. Cooked beans are good hot or cold.

August is fresh corn month, too. Remember sweet corn is delicate. If allowed to become warm for even a very short time, it loses much of its sugar; thus flavor is affected. Researchers report that at ordinary summer temperatures, about half of the sugar content of mature corn is lost within 24 hours. At 60 degrees, the loss is cut to around 17 per cent in the same time. It's a good idea to buy today only the amount of corn which will be used by tomorrow. Make fresh sweet corn the last purchase at the store, then hurry it home to the refrigerator.

There's a big choice of other locally grown fresh vegetables—cabbage, cauliflower, celery, broccoli, beans, collards, mustard greens, lettuce of several varieties, radishes, green onions. Using fresh herbs is simple. Simply wash, cook in water to cover, then peel. Use cooked beans buttered, pickled, or Harvard style.

PROTEIN FOODS
Picnic weather! And any picnic can have chicken or turkey on the menu. . . either is plentiful and low cost. Cook poultry on the rotisserie, or barbecue it. Slow, even cooking helps retain juiciness and flavor. Cook it to the well done stage.

We may see some downward price trend in smoked meats as Labor Day approaches. Regardless, some markets continue to special ham, picnic, and bacon. Attractive shoppings prices have been noted on lamb cuts; this may continue as supply is more than taking care of demand. Quality of beef coming to market is excellent; prices remain about the same.

Many seafoods offer low cost eating. Since many of Oregon's markets are convenient to sea-food source of supply, shoppers are offered really high quality fish and shellfish. Abundant canned tuna is popular and economical for summertime salads and sandwiches.

to please any cat...

all tuna
liver'n meat
chicken
fish
meaty mix
kidney'n meat

6 Dr. Ross' CAT FOODS

**YOU'LL LIKE THE
Greater Varieties
DOWNTOWN
KLAMATH FALLS**

MIX OR MATCH CANNED FOODS Sale

Peaches	Del Monte No. 303	5 ^F 1.00
Gem Olives	Montebello No. 1	4 ^F 1.00
Vienna Sausage	Wilson's 1/2	5 ^F 1.00
Apricots	Blue Sky Whole No. 2 1/2	4 ^F 1.00
Fruit Cocktail	Del Monte No. 303	5 ^F 1.00
Asparagus	Dev Drop No. 300	4 ^F 1.00
Green Beans	Valley Rose No. 303	8 ^F 1.00
Dog Food	Delight No. 1 Tins	13 ^F 1.00
Corn	Peyette Valley No. 303	8 ^F 1.00
Peas	Cottage No. 303	8 ^F 1.00
Spinach	Del Monte No. 303	6 ^F 1.00
Pineapple	Typhoe Sliced No. 2	4 ^F 1.00
Tomatoes	Blue Sky No. 303	7 ^F 1.00
Tomato Sauce	Del Monte 8-Oz.	11 ^F 1.00
Spinach	Blue Sky No. 303	7 ^F 1.00
Tomato Juice	Golden Poppy 46-Oz.	4 ^F 1.00

DEL MONTE	ARGO
PEAS	TOMATO SAUCE
303 Can	8 Ounce
5 ^F \$1	10 for 69 ^c

HILLS BROS.	MAISON ROYAL
COFFEE	BLACK PEPPER
3 LB. CAN	4-oz.
\$1.48	29 ^c

FISHER'S	PAMPA
BISKIT MIX	CORNER BEEF
40 OUNCE	12 OUNCE
29 ^c	39 ^c

NALLEY'S	Reg. 69c Box
POTATO CHIPS	59 ^c

it's so nice... to save twice

LOW PRICES

EGGS LARGE AA CACKLIN' FRESH DOZ. 45^c

SUGAR SPRECKELS 10-POUND BAG 99^c

DETERGENT New Energy Giant Package 49^c

MIRACLE WHIP SALAD DRESSING 32-OZ. 47^c

Facial Tissue SOFLIN 400 COUNT 19^c

MELLORINE CRATER LAKE 1/2 GAL. 49^c

TISSUE TOILET SILK 4 Roll Pk. 25^c

IVORY SOAP 12 BAR CELLO PACK 79^c

BREAD OREGON FOOD LARGE 22 1/2-OZ. 3 FOR 87^c

MARGARINE NU MAR Colored Cubes 2 LBS. 25^c

SALE

PICTSWEEET LEMONADE 6 Ounce 2 ^F 25 ^c	MCP ORANGE JUICE 6 Ounce 4 ^F 98 ^c
COTTAGE MEAT PIES 8 Ounce 6 ^F \$1.00	ROSEDALE FRUIT PIES 8-Inch 3 ^F 85 ^c
HI WEST PEAS, CORN, GREEN BEANS 10 Ounce 10 ^c	ICELANDIC FISH STICKS 8 Ounce 3 ^F 89 ^c

SPRINKLE

PICTSWEEET LEMONADE 6 Ounce 2 ^F 25 ^c	MCP ORANGE JUICE 6 Ounce 4 ^F 98 ^c
COTTAGE MEAT PIES 8 Ounce 6 ^F \$1.00	ROSEDALE FRUIT PIES 8-Inch 3 ^F 85 ^c
HI WEST PEAS, CORN, GREEN BEANS 10 Ounce 10 ^c	ICELANDIC FISH STICKS 8 Ounce 3 ^F 89 ^c

LIVE BETTER

We give you more for your money plus GREEN STAMPS

OREGON FOOD STORE

TOMATOES

LARGE SLICERS, 5x5 SIZE, RED RIPE VINE-RIPENED, JUICY, TASTY, FRESH, FANCY 20's.

2 29^c

L B S

CANTALOUPE

FANCY NO. 1's, LARGE 36 SIZE, VINE RIPENED.

7 FOR \$1

HIGHLY FLAVORED, SWEET, JUICY READY TO EAT.

ORANGES

SUNKIST FANCY 201's, VALENCIAS MOST POPULAR JUICE ORANGE

6 98^c

L B S

SWEET & JUICY, FRESH FLAVOR, 88 SIZE FOR THE FRUIT BOWL.

FANCY, NEW CROP

BANANA SQUASH

TENDER YELLOW MEAT FOR A REAL TASTE TREAT

TENDER, LARGE THIRST QUENCHERS... FOR THE FRUIT BOWL

REBIER GRAPES

SWEET, JUICY FLAVOR, REFRESHING

FANCY, SMOOTHIE LABEL... PASCAL VARIETY

CELERY HEARTS

CRISP & CRUNCHY, FULL FLAVORED

SEEDLESS - 25c Lb.

EACH 19^c

VARIETY VALUES-OREGON FOOD NO. 2

Back-To-School Supplies At Oregon Food	SPIRAL THEME BOOK Reg. 39c 25 ^c
SPIRAL THEME BOOK BEST BET 100 Count Reg. 79c 49 ^c	CANVAS BINDERS 11 1/2" Ring Reg. 1.19 89 ^c VINYL BINDERS 1" Ring Reg. 89c 59 ^c
STENO BOOK 100 Count Reg. 39c 29 ^c	PENCIL TABLETS BONANZA 160 Count Reg. 49c 29 ^c ZOO 200 Count Reg. 25c 19 ^c
PEE CHEE PORTFOLIO No. 800 215 ^c	ROCKET TAPE 19 ^c

STEAK

USDA GOOD

SALE

Klamath Falls FEED LOT BEEF from T-P PACKING CO. U.S.D.A. Good Grade for PEAK QUALITY. Without a Surplus of Fat and Waste!

ROUND STEAK

FULL CUT 89^c lb.

SIRLOIN STEAK

ALL EXCESS FAT & BONE REMOVED 89^c lb.

RIB STEAK

All Excess Fat & Bone Removed 89^c lb.

SWISS STEAK

FULL CUT 89^c lb.

T-BONE & PORTERHOUSE

98^c lb.

TIP STEAK

89^c lb.

CUBE STEAK

98^c lb.

GR. ROUND STEAK

HEEL OF ROUND BONELESS STEW 69^c lb.

RUMP ROAST

BONELESS, READY FOR THE OVEN 89^c POUND

TIP ROAST

BONELESS 89^c POUND

Bakery Delights

FRESH DAILY

WEDDING CAKES

Reg. 65c 59^c

APPLE PIES

8 INCH 29^c

OATMEAL BREAD

LB. LOAF 29^c

PRUNE CAKE

Buttermilk 8-in., 2 Layer 1.29 \$1.19

ANGEL FOOD

Large, Plain 79^c

Oregon FOOD STORES

If You're Not Shopping Here You're Spending Too Much!
We Reserve The Right To Limit
* 4480 South 6th * 1315 Oregon Ave. * Avalon and Shasta Way

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FRESH FRUITS

FALL'S GIFT

ELEGANT — Easy to make "Minted Chocolate Pears," puts the spotlight on one of fall's most delicious fruits, Bartlett Pears. They are good "as is" and combine with other flavors for unusual desserts.

If you want to eat Bartlett within a day or two, pick out the more yellow-skinned pears. If you wish to hold the fruit a few days, buy the greener ones; they are fully mature and will become ripe and full-flavored at room temperature.

MINTED CHOCOLATE PEARS
4 fresh California Bartlett

Baked Eggs
Deviled Ham

Brush is a real meal-in-one for a late, leisurely Sunday breakfast. It's a time for relaxation and indulgence in taking life easy. Eggs, of course. But did you ever bake them on toasted crumbs with deviled ham? Here's how: Sharp cheese and spicy deviled ham are sprinkled over toasted buttered bread crumbs with eggs broken into hollows and then baked for a few minutes.

Branch of Baked Eggs
(4 servings)
Four slices bread, crumbled, 3 tablespoons butter, melted, 13 cups shredded sharp cheddar cheese, one 4 1/2-ounce can deviled ham, 1/2 cup cream, 1/2 teaspoon thyme, 1/2 teaspoon salt, dash of pepper, 4 eggs.
Cover bottom of shallow pie pan with crumbled bread. Drizzle butter over crumbs. Toast in 350 degrees F. oven until golden. Sprinkle with cheese, then with deviled ham. Pour mixture of cream, thyme, salt and pepper over top.
With bowl of spoon, make four little hollows for the eggs. Break an egg into each hollow. Return to oven and cover with piece of foil and bake about 15 to 18 minutes, or until eggs are cooked as desired.

CRUNCHY CEREAL FLAKE CAKE
(16 pieces)
One-quarter cup butter or margarine, 1/2 cup brown sugar, regular or presweetened, crushed to 3/4 cup; 1 teaspoon cinnamon, 2 cups packaged biscuit mix, egg, slightly beaten; 3/4 cup milk. Mix together melted butter or margarine, brown sugar, cinnamon and cinnamon. Combine biscuit mix, egg and milk; stir vigorously 30 seconds. Spread half of batter in greased square pan 8x8 inches. Sprinkle half of cereal mixture over top. Cover with remaining batter. Top with remaining cereal.
Bake in a moderate oven (375 degrees F.) until done and brown about 20 minutes. Serve warm.

Apple Pies
To prepare "Sunburst Salad," cut one California cantaloupe into halves and remove seeds and rind; dice melon. Drain one can (1 lb., 1 oz.) green peas. Toss together cantaloupe, peas, one quart torn salad greens, one cup diced process American cheese, 1/2 cup Italian dressing, one tablespoon sweet pickle relish and 1/2 cup of mayonnaise. Toss until the cheese melts and browns lightly. Makes four to six servings.

CORNED SQUARES
For a meatless meal, serve cheese topped corned squares. Cut and split cornbread. Toast cut side lightly in broiler. Spread with 1 cup shredded cheddar cheese mixed with 1/2 cup of well-drained sweet pickle relish and 1/2 cup of mayonnaise. Broil until the cheese melts and browns lightly. Makes four to six servings.

Ascolano RIPE OLIVES
Ascolano variety olives are famous for their size, tenderness and rich, nut-like flavor. They have more olive meat in relation to pit than any other canned ripe olive variety.
Remember Overti — It's the BIG olive!
Write for FREE, colorful, illustrated olive recipe booklet.

OBERTI OLIVE CO.
Home Wall Cleaning Service
2111 Holladay St. Ph. TU 4-8888

PEACH CUPS

FOR SALAD

Fruit and vegetables get together in about the easiest possible way for "Peach-Celery Salad."

Drained canned cling peach halves are filled with a mixture of diced celery, grated onion, salt and mayonnaise. It's as simple as that—and as refreshing as summer salad as you would want. The crunchy celery and the velvety-smooth canned clings complement one another delightfully.

Drain one can (1 lb., 13 oz.) cling peach halves. Arrange one peach half, cup-side up, on salad greens on each of six individual plates.

Coarsely dice celery to make 1 1/2 cups; combine with one teaspoon grated onion, 1/2 teaspoon salt and enough mayonnaise to moisten.

Spoon celery mixture into peach cups. This makes six servings.

NEW OBERTI RIPE OLIVES

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