

A Supper Dish for Socializing



Spring Coolers

Spring is a glorious season of the year! The return of the robins, buds bursting forth and the sign of the first jonquils peeking through, all inspire us to take long walks, splurge on a new wardrobe and clean every corner of our home. It's a marvelous time to entertain and socialize with old friends and new neighbors. This Sherried Salmon Newburg is for any special occasion. Festive as the season, it contrasts pastel pink salmon with garden green little baby early peas, succulent whole mushrooms in butter sauce and the accent of ripe olives. All are bathed in a sherried cheddar cheese sauce. Your guests will rave about the newburg when you serve it over rice verdi. Or, for variety, spoon the newburg over patty shells or toast points.

- 2 12-oz. packages rice verdi (rice with bell peppers and parsley) frozen in the stay-perfect pouch
- 6 tablespoons butter
- 2 cups flour
- 2 cups milk
- 2 1/2 teaspoons salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon dill weed
- 1 cup shredded cheddar cheese
- 1 16-oz. can salmon, drained and coarsely flaked
- 1/4 cup chopped ripe olives
- 1/4 cup diced roasted almonds
- 3 tablespoons sherry

ORANGE FONDUE

- 3 tablespoons sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 cups reconstituted frozen concentrated orange juice
- 2 whole cloves
- 1 tablespoon butter or margarine
- 1 tablespoon grated orange rind
- 1/2 teaspoon lime juice

rites of Spring CITRUS PUNCH

- 2 cans (6 oz.) frozen concentrated orange juice
- 1 can (6 oz.) frozen concentrated grapefruit juice
- 1/4 cup grenadine syrup
- 1 28-oz. bottle (3 1/2 cups) ginger ale

Reconstitute orange juice concentrate in large pitcher with 2 cans of water each. Reconstitute grapefruit juice concentrate with 3 cans water. Add grenadine syrup; mix well. Add ginger ale and pour over strawberry ice cubes* in glasses. If desired, garnish with mint sprigs.
Yield: 3 quarts, 24 1/2-cup servings.

* To prepare strawberry ice cubes, pour water into freezing tray to depth of about 1/4 inch. Freeze. Add halved unhulled strawberries. Add a small amount of water; freeze to anchor fruit. Add additional water to fill tray; freeze until solid.

Cook peas, mushrooms and rice according to package directions. Melt butter in medium saucepan. Blend in flour. Gradually add milk and stir constantly until thickened. Add salt, pepper, dill weed and cheese; stir until cheese is melted. Add peas, mushrooms and remaining ingredients except rice; cover and simmer 10 to 15 minutes. Serve with rice verdi. Pour rice into a serving bowl and fluff with a fork. Serves 4 to 6.

Mix sugar, cornstarch and salt in a saucepan or fondue pot. Stir in orange juice and add cloves. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Cook, stirring constantly, 1 minute. Stir in butter, orange rind and lime juice. Keep warm over canned heat or chafing dish liquid fuel. Serve with pieces of poundcake, ladyfingers, marshmallows, and chocolate cookies.
Yield: 2 1/2 cups

Tips for Easter Entertaining

What is it about entertaining house guests that causes some homemakers to shudder? I think that there are three major worries about entertaining today:

The greatest worry confronting most homemakers today is the cost of food. They worry

and preparing something tasty.

The second great worry concerns how to provide enough interesting entertainment without going broke and without appearing too cheap.

The third worry is carrying the entertainment load, along with jobs and housework schedules, without undue physical strain -- or possibly hospitalization for some people.

These things need not

be a big headache if the homemaker understands the role of a hostess and host. Hosts and hostesses should never wear themselves out or worry themselves sick by con-

should not dwell on how hard times are, or your guests will begin to be sorry that they came to visit you.

What do house guests want most? Just put

wanted. They want to feel that they are welcome to your home. Guests can put up with bad tasting food if you really try and fail to fix good meals.

2. Guests want a clean place to sleep and eat and relax. If you bed and table linens are old, don't worry about it. Be sure that every surface is clean.

3. Guests want to be greeted kindly and then to help you tidy up the house. Be nice about it.

Before they arrive, write and found out whether your guests are on restricted diets. The plan your daily menus in advance. Buy meat that will serve several purposes like:

1. Salmon, which can be used for breakfast, dinner of supper.

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By

In Anne Falls



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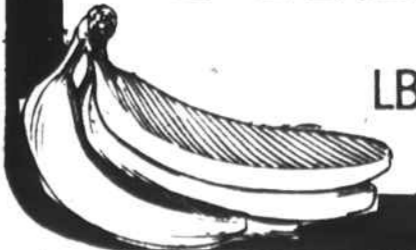
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Leftovers Ginger Turkey

Turkey is the most American of all food birds! In fact, Ben Franklin said that the turkey, not the eagle, should represent our country as "the turkey is a much more respectable bird."

If you're in need of a way to "recycle" the inevitable but "respectable" turkey leftovers, try Ginger Turkey! Juicy bites of turkey are surrounded by crisp celery, thin onion slices, tender sweet peas and mushroom slices in a rich broth lightly seasoned with ginger. Served with fluffy rice pilaf, which comes frozen in its stay-perfect pouch, you'll have a main course which says "anytime is turkey time!"

GINGER TURKEY

- 1 12-oz. package rice pilaf (rice with mushrooms and onions) frozen in the stay-perfect pouch
- 2 10 1/2-oz. cans chicken broth
- 1 1/2 teaspoons salt
- 1/4 teaspoon ground ginger
- 1 1/2 cups sliced celery
- 1 cup thinly sliced onion
- 2 cups cut-up cooked turkey
- 1/2 teaspoon kitchen bouquet
- 3 to 4 tblsp. cornstarch
- 1 2 1/2-oz. jar sliced mushrooms, drained
- 1 8 1/2-oz. can sweet peas, drained

Prepare rice according to package directions. In a large skillet, bring broth, salt and ginger to a boil. Add celery, onion and turkey. Cover and simmer until celery is tender, yet crisp. Add kitchen bouquet and cornstarch; stir until thickened. Add mushrooms and peas; heat through and serve with rice. Turn rice into serving dish and fluff with a fork. Serves 4.

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