

A Tropical Pop Hop: 'Tough' for Teen-agers

When teen-agers want an idea for fun and action party, suggest a tropical island "Pop Hop."

Because pop, or soft drinks, now comes in cans, it's easy to pack any number without thought of breakage . . . and move the party to any spot where there's room for music, dancing and a long table for food.

Whether the "Pop Hop" is on the terrace or at the country club, girls and boys can top off their bright floral dresses or tropical shirts with one item representing their favorite island, such as Martinique, Oahu or Samoa.

Big straw hats, multi-colored turbans, paper leis and floppy straw sandals are in order. Plan a prize for the best Limbo, La Pachanga or Bossa Nova.

HERE'S AN easy-to-carry-out tropical menu from a canned food expert.

For easy-to-fix foods that save time, and energy, too, use ready-cooked canned foods from the pantry shelves, along with plenty of canned soft drinks in a wide variety of flavors.

And, because soft drinks in cans won't break, are easy to handle, require no washing up or returning to the store, they're just the thing

for any kind of party.

Here's the easy-to-serve menu. It's varied, all items are delicious and it may be arranged buffet style on a long table.

TROPICAL ISLAND PARTY MENU

Ham with Oahu Fruit Sauce
Polynesian Bread Basket
(U.S. style dark and light breads, crusty rolls)
Tray of Crisp Raw Relishes
Coconut Chips

Martinique Vegetable Bake
Ice Cream
Samoa Tidbits
Carbonated Soft Drinks

The amount of canned ham needed will depend upon the number of persons to be served. Chill ham, slice it and place on trays decorated near outer edges with tropical (or other) leaves. With ham, serve fruit sauce.

Oahu Fruit Sauce
Combine two cups of canned

Passion Fruit Juice (or Passion Fruit blend) with one-half cup sugar and one tablespoon cornstarch. Mix well. Heat until slightly thickened. Chill.

This amount serves eight to 10 persons.

Martinique Vegetable Bake
1 can (1-lb. 2-oz.) sweet potatoes
1 cup orange pineapple, or or mixed-type juice
1 can (8 oz.) apricot halves
½ cup slivered toasted almonds
Salt and pepper
Butter
Cereal crumbs

Heat potatoes with juice, then mash smooth. In a greased casserole place in layers mashed potatoes, apricot halves and nuts; repeat layers if necessary to use all ingredients.

Sprinkle each layer with salt and pepper to taste and dot with butter. Cover top with a generous layer of crumbs and dot with butter. Bake in a moderate oven, 350 degrees, 35 minutes. Makes five to six servings.

"How-To" For Keeping Individual Scoops Of Ice Cream Firm

One way to be sure ice cream will stay frozen until ready to serve is to put an individual scoop-size serving of ice cream in aluminum foil. Wrap. Place in freezer.

About an hour or so before serving, take out of freezer and remove the foil. Put into serving dishes.

At dessert time, it will be just right.

'Cleaning' Just Part Of the Drycleaning

What makes your clothes wearable? Is it the fit? Fabric? Finishes? All of these things play a part in the comfort and wearability of your clothing. But basically the wearability of a garment is measured on the basis of how well we can keep it clean and pressed.

The job of keeping Americans the best dressed, best groomed people in the world is the job of a professional drycleaner.

MOST CLOTHES come into drycleaning plants because they are wrinkled and spotted. Is cleaning them just another needless expense we indulge in as "rich Americans"? Hardly. We have available in this country a wider selection of fabrics made from more fibers than is found anywhere else in the world.

Our fashion sense and expendable income dictate that we own large wardrobes. The care of these garments is complex. Tailoring is intricate.

These are the factors that make our professional drycleaner the most highly skilled in the world.

THIS ART IS more than cleaning alone. In fact cleaning is about 14 per cent of the total work he does in restoration of a garment.

His ability to restore precious clothing to its like-new condition requires many separate processes done by skilled workers. For instance, did you know that any spot is removable?

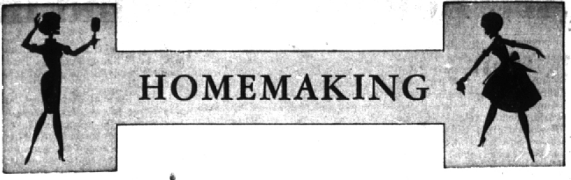
This is a technician because in removing spots from some garments you'd have to destroy the color or the fabric itself. It takes a highly trained "spotter" to know just the right chemical and method of protecting your garment to remove a spot or stain.

PRESSING, better known as finishing to your drycleaner, restores the shape of your garment. Using just the right amount of heat and intricate ironing equipment, he shapes a garment ever so gently back to its wrinkle free like new condition.

The professional drycleaners of America support a trade association called the National Institute of Drycleaning. In the Institute laboratories constant research is going on to improve techniques and discover better ways of refurbishing your clothes.



A "POP HOP" with a tropical theme can be the "toughest" for teen-agers during summer months. And it's easy to fix, too. Try serving buffet-style ham with Oahu fruit sauce, Martinique vegetable bake and Samoa (banana) tidbits with scoops of ice cream. An ideal accompaniment for a poolside limbo contest.



HOMEMAKING

More, Better Sweet Corn Is Now on the Market

Americans are eating more fresh sweet corn than ever before. And, interestingly enough, our use of fresh corn has increased while our use of most other fresh vegetables has either stabilized or declined.

There are several important reasons accounting for our increased use of corn in the fresh form.

Undoubtedly, the number one reason is the availability of high quality corn in most of our state markets. Sweet corn has an elusive fresh, sweet flavor that is adversely affected by high temperatures.

Producers and marketers do a much better job of protecting this sugar-sweet flavor by rapidly cooling the freshly harvested corn and keeping it cool during the trip to market and even during the time it is in the store.

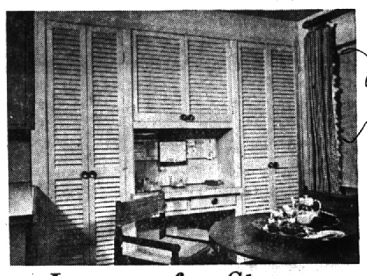
THIS COLD treatment maintains the sugars that are available in corn and provides consumers with the kind of product that they used to get only when they grew corn in a home garden or on the farm.

A second reason why we are eating more fresh sweet corn is the fact that it is available over a much longer season of the year. Modern marketing practices make this delectable vegetable available 12 months of the year—and most of us take advantage of this expanded season.

THE CORN available to shoppers last winter and this spring came in the main from Florida; now that summer has warmed the nearby growing areas, our source of supply will be shifting to more northerly production areas.

It shouldn't be too long until local areas will be supplying Michigan markets with corn-on-the-cob. Thrifty shoppers know that corn prices are at their lowest when supplies from local areas are at their peak. From now until frost, sweet corn prices begin to fall and thrift-minded homemakers make sweet corn a regular item on their family menu.

QUALITY-MINDED consumers always remember to hurry the corn home from the market . . . and keep it cool until it's time for preparation.



Louvers for Storage

Plenty of storage space is available behind these louvered doors, replacing the traditional china cabinet, in the dining area. Ponderosa pine was painted to blend with the decor, adding a note of color as well as practicality.

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