|  |  | fighting which had entered its intantry, tank, plane and artillery |  |
| :---: | :---: | :---: | :---: |
| French Shatter German | elght to 12 miles below the Saar |  |  |
| Defenses in Vosges |  | (eate |  |
| (arc 1 |  |  |  |
| German |  |  |  |
| jumiler before Cologne ind the |  |  |  |
|  | gion, deepened its ponetration tothere miles in the area of the three miles in the area |  |  |
|  |  |  |  |
|  | Gerinan town of Menzig. <br> On Other Fronts |  |  |
|  | stins had | miles south of Ravenny in thi Adrratic sector. West or |  |
|  |  |  |  |

## TURKEYS!

A Turkey that will roast golden browntender and delicious. Every bird is carefully selected and prepared. Every Safeway turkey or your money will be refunded in full.

51 C
Eviscerated CHICKENS ready for the pan. ROASTERS, lb.
CHICKENS, lb. Link Sausage, ib. Ground Beef, lb.
Oysters, pint
Oysters, pint
Mince Meat, 2 Ibs.........

## A New way to Carve

Will your holiday bird be carved with profes.
sionan skill? Theres a simple, modern way to do
it just as adroitly as do the smart chefs. The it just as adroitly as oo the smart chefs. The
drawings and instructions given below are taken from a book How to Carve Meat, Game and
Poultry, by M. O. Cullen of the National Live
Stock and Meat Board. Suggestion: clip them for Stock and Meat Board. Suggestion: clip them for
the use of the family carver!
After the turkey, roasting chicken, or other After the turkey, roasting chicken, or other
large fowl has becen brought to the table on a
platter, breast up and with the legs pointing to
 turkey on its side so the back is touverd him. Then
he removes the dumstick by grasping the outer
end and pulling gently while the knife cuts end and pulling gently while the knife cuts
throughi the joint, separating it from the thigh. Slicing breast meat with the grain; the wing until wing to-body joint is exposed. Fork is
estabbished in wing. and wing is unoointed from
body with knife Thin lengthwise slices are re. moved until all white meat has been carved from
this side of the bird. All meat, of course, is
placed on the side dishl as it is cut.)


To get at the dressing, the thin skin under the
thigh is slit with tip of the knife, making an thigh is stit with tip of the knife, making an
opening large enough to allow entrance of serving
spoon "Getting at" 510 Once half the turkey has been accounted for, in this manner--and provided the carver needs
stil more meat for a complete serving-the plat-
ter's position is reversed. The bird is turned over. to put the meaty side on top again, And the proc-
to

$\underset{\text { Safectay }}{\substack{\text { Sa } \\ \text { Homemakers } \\ B}}$

Fresh Rabbits, Ib.
Round Steak "A"
Round Steak "A" Grade (15 pts.) ib
Rib Roast Beef "A" Grade (10 pts.)

Ripe Olives unvesac giaw 27c
Champagne

|  |  |
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| Leage Peam |  |
| Peomers ine |  |
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|  |  |
| Stuffed Queen OlivesQueen Olives, Los Olivos |  |
|  |  |
| Smetit reat |  |
| EGGS | WINES |
|  | 边 |

## REALLY FRESH PRODUCE

CRANBERRIES, lb
Grapefruit,
Grapes, lb. ...................................................................................... 10 c
Cauliflower, Snowhite, lb. ..........................................121/2e
Apples, Delicious, lb.
Apples, Winesaps,
Yams, good candied, ib.
Sweet Potatoes, lb.
Celery, green, lb.
Oranges, lb
Green Onions, Ib
Squash, Hubbard,
Dry Onions, 3 lbs.


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The 6th War Loan Drive demands
sacrifice from all of us, now-sacrifice
that will pay positive dividends in
money and in genuine satisfaction.
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## SAFEWAY

