



scallop tempura

## Sea Scallops Prepared In Japanese Manner

Among Japanese dishes Tempura and Sukiyaki are best known, with Tempura the one most likely to be reproduced by American cooks.

Tempura is batter fried fish and vegetables served piping hot from the kettle. Although the choice may include several varieties of both fish and shell fish, the recipe here features deep sea scallops. If you have yet to introduce your family to sea scallops, do it this summer with your own festival at home and this recipe for Tempura. Serve the Tempura with boiled rice and a salad and for dessert make a delicious Cranberry Sherbet.

**Scallop Tempura**  
1½ pounds sea scallops, fresh

or frozen  
½ pound string beans  
2 or 3 summer squash  
2 or 3 zucchini  
Flour, for dusting  
Tempura batter, for dipping  
Oil, for frying

Thaw scallops, if frozen. Remove shell particles; wash and drain. Slice summer squash and zucchini. Dust scallops lightly with flour. Pour corn oil into fry pan or sturdy flat bottomed kettle, filling utensil ½ full. Heat over medium heat to 375 degrees F. or until a 1-inch cube of bread browns in about 40 seconds. Dip vegetables and prepared scallops into Tempura batter and place in hot fat. Fry food, turning as needed, until tender, 1 to 2 minutes. Drain on absorbent paper. Serve hot. Makes 4 servings.

**Tempura Sauce**  
1 tablespoon corn oil  
1 tablespoon corn starch  
1 tablespoon brown sugar  
¼ cup water  
½ cup white wine  
2 tablespoons soy sauce  
¼ teaspoon ginger  
¼ teaspoon dry mustard  
1 bouillon cube

Heat corn oil in saucepan. Blend in corn starch and sugar. Gradually blend in water. Cook over medium heat, stirring constantly, until mixture thickens slightly and comes to boil. Add bouillon cube, wine and soy sauce. Bring to boil, stirring constantly until bouillon cube is dissolved. Combine ginger and dry mustard. Stir in a little hot mixture, making a smooth paste. Blend into remaining sauce.

**Vegetable Sesame Seed Salad**  
1 quart assorted greens  
Vegetable relishes, to garnish  
1 teaspoon salt  
1 teaspoon paprika  
¼ teaspoon pepper  
1 teaspoon toasted sesame seeds  
1 teaspoon grated onion  
½ cup light corn syrup  
½ cup lemon juice  
1 cup corn oil

Wash and prepare greens. Drain well. Place in refrigerator to crisp. Put all ingredients in small bowl. Beat with rotary beater until well blended and thick. Place in covered jar and chill several hours. Shake before serving. Makes about 1 2/3 cups. Serve with tossed greens. Garnish with vegetable relishes.

**Cranberry Sherbet**  
1½ teaspoons unflavored gelatin  
2 cups cranberry cocktail  
1½ tablespoons nonfat dry milk  
1 tablespoon lemon juice  
½ cups light corn syrup  
Sprinkle gelatin over ¼ cup cranberry cocktail to soften. Stir over hot water until gelatin dissolves. Combine remaining ingredients; then add gelatin and mix well. Pour into refrigerator freezing tray. Freeze until mixture is almost firm. Turn into chilled bowl and beat with rotary beater or electric mixer until smooth. Return to freezing tray and freeze until firm, about 3 hours. Makes about 1 quart.

**Raspberry Nut Braid**  
Makes 1 large coffee cake  
Dough:  
1 cake compressed or 1 pkg. dry yeast  
¾ cup lukewarm water  
¾ cup milk, scalded  
¾ cup shortening, soft  
¾ cup sugar  
1 teaspoon salt  
3 to 3½ cups sifted all-purpose flour  
1 egg, beaten  
1 cup rolled oats (quick or old fashioned, uncooked)

**Filling:**  
1½ cup red raspberry preserves  
2 teaspoons grated lemon rind  
Soften yeast in lukewarm water (use warm water for dry yeast). Pour scalded milk over shortening, sugar and salt. Cool to lukewarm. Stir in 1 cup flour and egg. Add softened yeast and oats. Stir in enough more flour to make a soft dough.

Turn dough out on lightly floured board or canvas; knead until shiny, about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover; let rise until nearly double in size, about 1 hour. While dough is rising, combine ingredients for filling.

Punch dough down. Cover; let rest 10 minutes. Roll out to form a 9x21-inch rectangle. Cut into 3 strips, each 3x21 inches. Brush lightly with melted butter. Spread each strip with filling. Pinch edges of each strip together to form a rope. Place the ropes side by side on a greased cookie sheet, then braid them. Brush with melted shortening.

Cover; let rise until nearly double in size, about 45 minutes. Bake in a preheated moderate oven (350 degrees F.) 25 to 30 minutes. Remove from cookie sheet; cool. Decorate with thin confectioners' sugar glaze and finely chopped nuts.

## BYRD'S FARMER'S MARKET CLOSE-OUT

|                   |                 |      |
|-------------------|-----------------|------|
| Garden Hose       | Reg. 2.49       | 1.98 |
| Lawn Soakers      | 50 foot         | 1.98 |
| Sprinklers        | Sunbeam 25 foot | 1.98 |
| Fish Fertilizer   | sack            | 2.49 |
| Lawn Groom        | sack            | 4.49 |
| Fish Meal         | Nulife Box      | 1.49 |
| Cottonseed Meal   | Nulife box      | 1.65 |
| Rose Food         | 49c & 98c       |      |
| Raw Bone Meal     | sack            | 79c  |
| Steamed Bone Meal | sack            | 59c  |
| Bloodmeal         | sack            | 1.49 |
| Wiss Sheers       | 1/2 Price       |      |
| Wiss Pruners      | 1/2 Price       |      |
| Shovels           | 1/2 Price       |      |
| Liquid Ortho Gro  | 1 gal only 1c   | 4.98 |
| Garden Soakers    | 3 tube          | 2.98 |
| Garden Hose       | 1/4 Off         |      |
| Lawn Seed         | 59c lb.         | 49c  |
| Garden Tools      | hand            | 39c  |
| Nitro Fertilizer  | sack            | 99c  |

OTHER ITEMS ALL REDUCED

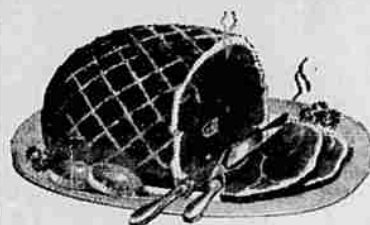
SAFE GENTLE SANICLOR

BLEACH

FULL

GALLON

49c



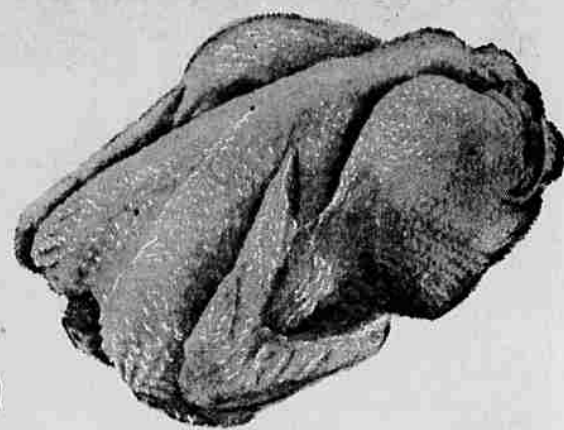
Thick Sliced Center Cut HAM SLICES lb. 89c

THE DOLLARS YOU SPEND AT YOUR HOME-OWNED MARKET WORKS AT HOME

Fresh Dressed Oregon Grown CORNISH CROSS

FRYERS

31c lb

Whole drawn chicken for  
fried or barbecued chicken  
dinner for Labor DayCUT UP FRYERS  
SLICED BACONLunch Meat Combo  
SKINLESS WIENERSready for the  
frying pan

lb. 35c

Armour's Columbia  
Brand

2 1-LB. PKGS. 89c

Famous Bar "S"  
Liver Sausage, bologna  
and salami

lb. 49c

Armour's Star  
Bun Size

2 1-LB. PKGS. 89c

Fully  
Cooked

ARMOUR'S HAM

Shank Half

Butt Half

Whole Ham

lb 45c

lb 49c

lb 49c

## Raspberry Braid Something Special For Coffee Break

Here is a coffee cake special because of its interesting shape, texture and flavor. Rolled oats, added with the yeast when you're mixing ingredients, gives the braid a nut-like flavor and delicious chewiness. The sweet raspberry preserves filling with a contrast of tart lemon rind is made while the bread is rising. When the dough has risen to double its size, the filling is ready to spread on three strips cut from the rolled dough. Each strip is pinched shut with the preserves inside. Then the three rope-like strips are braided together for the coffee cake's unique shape.

For a finishing touch, the baked bread is glazed with a drizzle of frosting and sprinkled with nuts. Arranged on a pretty napkin-lined tray, it's dressed up to be the center of attention on any buffet table.

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¾ cup lukewarm water  
¾ cup milk, scalded  
¾ cup shortening, soft  
¾ cup sugar  
1 teaspoon salt  
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1 egg, beaten  
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|                    |                                         |           |
|--------------------|-----------------------------------------|-----------|
| CUCUMBER CHIPS     | Lady's Choice 15 oz. jar                | 4/1.00    |
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| RED WINE VINEGAR   | Lady's Choice 12 oz. shaker             | 3/89c     |
| PAPER LUNCH BAGS   | Zee—Pkg. of 40                          | 4/1.00    |
| Tydol Motor Oil    | All Grades, All Types. Full Quart       | 5/1.00    |
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| LADY'S STRAW HATS  | Fashion Style                           | 88c       |
| KOOL CUSHIONS      | ventilated car seats                    | 88c       |
| CANNED POP         | Shasta—Ass't flavors—12 oz.             | 12/99c    |

## Buy By The Case & Save

|                      | CASE HALF | CASE FULL |
|----------------------|-----------|-----------|
| EARLY GARDEN PEAS    | 5/1.00    | 2.39      |
| CUT GREEN BEANS      | 5/1.00    | 2.39      |
| SOLID PACK TOMATOES  | 5/1.00    | 2.39      |
| TOMATOES             | 4/89c     | 2.53      |
| SLICED RED BEETS     | 8/1.00    | 1.49      |
| SHOESTRING RED BEETS | 8/1.00    | 1.49      |
| DICED RED BEETS      | 8/1.00    | 1.49      |
| WHOLE RED BEETS      | 6/89c     | 1.77      |
| PORK AND BEANS       | 5/1.00    | 2.39      |
| DOG OR CAT FOOD      | 15/\$1    | 1.63      |
| TOMATO CATSUP        | 6/89c     | 1.17      |
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| DEL MONTE CORN       | 6/1.00    | 1.97      |
| YELLOW CLING PEACHES | 4/95c     | 2.79      |
| WHOLE APRICOTS       | 4/89c     | 2.65      |
| FRUIT COCKTAIL       | 4/89c     | 2.53      |

## DOG FOOD PINEAPPLE POTATO CHIPS MELLORINE SNOWDRIFT

Dr. Ross's  
FORMULA 27

10 lb. sack 99c

Island Pride  
Half Slices  
No. 1/2 can

7/99c

Nalley's  
Reg. 69c

49c

Meadow Gold  
ASSORTED FLAVORS

FULL GAL. 97c

Wesson Oil's  
Shortening

3 lb. can 49c

WHITE SATIN

SUGAR

25 lb. sack 2.69

FREE

COTTON CANDY

FRIDAY &  
SATURDAY

## Buy By The Case & Save

|                    | HALF CASE | CASE FULL |
|--------------------|-----------|-----------|
| TOMATO JUICE       | 4/1.00    | 2.99      |
| TOMATO JUICE       | 5/99c     | 2.35      |
| ASPARAGUS SPEARS   | 3/1.00    | 3.79      |
| LEAF SPINACH       | 6/89c     | 1.77      |
| DUNDEE CORN        | 6/89c     | 1.77      |
| CUT GREEN BEANS    | 6/89c     | 1.77      |
| FREESTONE PEACHES  | 3/89c     | 3.49      |
| BARTLETT PEARS     | 4/1.00    | 2.97      |
| WHOLE APRICOTS     | 4/1.00    | 2.98      |
| APPLESAUCE         | 6/89c     | 1.77      |
| CRUSHED PINEAPPLE  | 5/1.00    | 2.39      |
| FREESTONE PEACHES  | 4/95c     | 2.79      |
| CUT GREEN BEANS    | 6/1.00    | 1.99      |
| DIAMOND A CORN     | 6/1.00    | 1.99      |
| SLICED GREEN BEANS | 5/89c     | 2.13      |
| STEWED TOMATOES    | 5/89c     | 2.13      |

TIP TOP  
ORANGE DRINK

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SEGO CANNED  
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