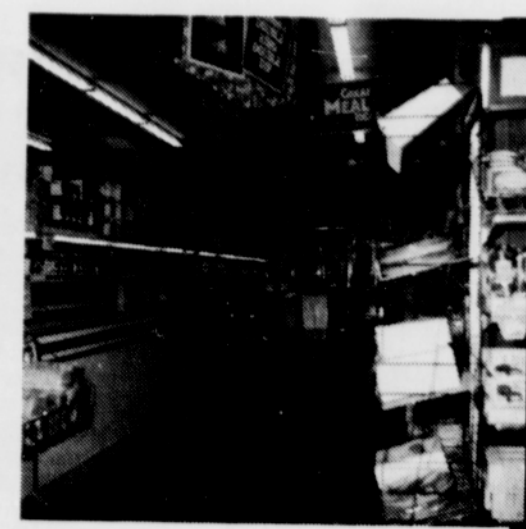




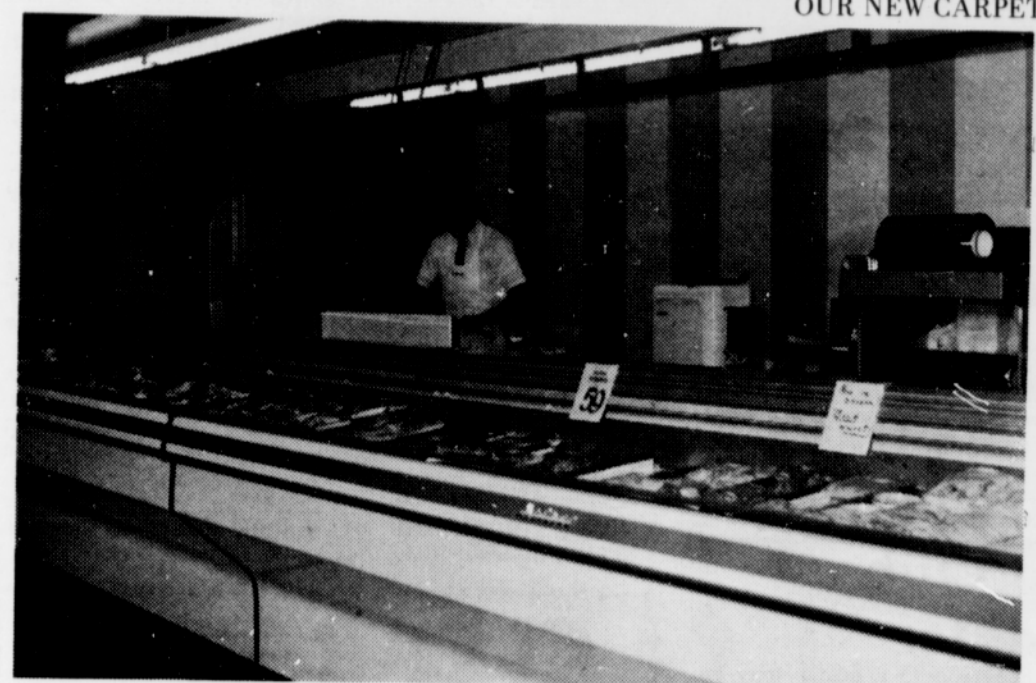
MIKE'S PRODUCE CENTER



OUR NEW CARPETED WINE SECTION



FROZEN FOODS ARE GARRETT'S DOMAIN



WARREN IS OUR GRADE A MEATMAN



MEL KEEPS THE DAIRY SECTION STOCKED

JUST 5 OF THRIFTWAYS MODERN DEPARTMENTS



WAITING FOR AIR mail letters! Joseph M. Wooley of Rt. 3 Box 618, Boring, hopes that the mailman does not strain his arm when he delivers air mail letters to his home. Wooley, a retired boiler maker, said he put the box up on the snow dip pole "just for fun." Wooley said he saw one about six feet high some place else so he decided to top that—and he did. His air mail box is about 20 feet high.

(Post Photo)

What's Cooking?

BY SARA SEWELL

PERFECT MEAT LOAF

1½ lb. ground beef
¾ cup quick oatmeal
2 teaspoons salt
2 eggs, beaten
¼ cup chopped onion
½ teaspoon pepper
2 8-oz. cans tomato sauce
Tabasco sauce (optional)
Combine first six ingredients thoroughly with 1 can tomato sauce. Pack firmly into 8 x 3 x 4-inch loaf pan; chill for 1 hour. Unmold into shallow baking dish; bake in 350 degree oven for one hour. Pour remaining tomato sauce over loaf; bake 20 minutes more until loaf is glazed. Tascosauce may be added to tomato sauce, if desired. Yield: 10 servings.—From the files of Mrs. Christine G. Dorsett, Carrollton, Georgia.

Serve warm with whipped cream or whipped topping with a cherry. Serves 12. From the files of Mrs. Richard Freepson, Lake Oswego, Oregon. This will be a favorite with the boys in the family.

Unemployment fraud cases

Fraud in connection with unemployment insurance benefits and taxes was kept to a minimum during the fourth quarter of 1970, even though claims were more numerous this year because of the high unemployment, the Employment Division reported. Fourth quarter fraud control activity brought recommendations for prosecution of 13 new cases, bringing the total number of cases to 47. The cases recommended for prosecution were less than one-tenth of one percent of the total number of claim determinations made during the fourth quarter, the Employment Division said.

Ten cases were completed during the quarter with these results: two convictions and two dismissals in Multnomah county; one conviction in Marion county; one conviction in Deschutes county; one conviction in Josephine county; one conviction in Douglas county; one dismissal in Clatsop county and one conviction in Wasco county.

The courts ordered restitutions in six cases; imposed fines ranging from \$100 to \$150 in two cases; set probationary periods of from six months to three years in seven cases; ordered one 30-day sentence suspended; ordered one 10-day sentence suspended; imposed one 30-day sentence; imposed another 30 days of a six-month sentence and imposed a one-day sentence in one case.

A total of 154 determinations were written in which 1,705 calendar weeks were disqualified for willful false statements or misrepresentation in order to obtain unemployment insurance benefits. During the fourth quarter \$18,738.45 was recovered by the Employment Division in overpayment and during 1970 a total of \$62,887.29 was recovered.

Pappenheim reassigned

John R. Pappenheim, a graduate of Mt. Hood Community College, recently completed basic Naval training at San Diego.

He was home during the Christmas holiday visiting his parents and friends.

He has been assigned for further training in the Polaris Missile program at Dam Neck, Virginia Beach, Va. He expects to be there for 18 months.

BARBECUED MEATBALLS
1½ cups soft bread crumbs
¾ cup milk
1½ lb. ground beef
1 teaspoon salt
Pepper to taste
2¼ Tablespoons Worcestershire sauce
¼ cup vinegar
4½ Tablespoons sugar
¾ cup catsup
¾ cup water
¾ cup chopped onions
¾ cup chopped green peppers
Moisten crumbs with milk; combine with beef, salt and pepper. Shape into small balls; place in baking dish. Combine remaining ingredients; pour over meatballs. Bake, uncovered, 1 hour and 30 minutes at 350 degrees, stirring occasionally.—From the files of Mrs. H.T. Jackson, High Point, North Carolina.

ORANGE CHIFFON SALAD
1 (3 oz.) pkg. orange Jello
1 cup boiling water
¼ cup sugar
1-3oz. pkg. cream cheese
1 cup miniature marshmallows
¼ cup fresh orange juice
1 teaspoon grated orange rind
1 Tablespoon lemon juice
1 cup Mandarin oranges, well drained
1 small can Pet milk, very cold (5½ oz.)
Dissolve Jello in boiling water. Add sugar, cream cheese and marshmallows. Stir over low heat until well blended. Add orange juice and rind and the Mandarin oranges. Chill mixture until almost set. Whip Pet milk until stiff and add the lemon juice. Fold into the chilled mixture.—From the files of Mrs. Marguerite Morey, Ft. Leonard Wood, Missouri.

EASY FUDGE CAKE
1 (4 oz.) pkg. cooked type chocolate pudding mix
1 package chocolate fudge cake mix
½ cup semi-sweet chocolate pieces
½ cup chopped nuts
Prepare pudding as directed. Blend dry cake mix and hot pudding. Pour into prepared 13 x 9 x 2". Sprinkle with chocolate pieces and nuts. Bake 30-35 minutes at 350 degrees.

"TANG"
Salad Dressing
FULL QUART
44¢

GIANT
TIDE
3 LB. 1 OZ. PKG.
69¢

CORONET
Toilet Tissue
PRINTS
10 \$1
ROLLS

**ORANGES**
10¢ lb.
Box of 36 lb. or more '3.49

TANGERINES
7 lbs. \$1

CELERY 19¢ lb.	Cranberries 19¢ 1 lb. bag	Hubbard Squash 8¢ lb.	Romaine Lettuce 19¢ Bunch
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CREST TOOTHPASTE
REGULAR OR MINT
6 3/4 oz. TUBE
63¢

Listerine ORAL ANTISEPTIC
20 oz. Btl.
99¢

"Tame"
CREME RINSE 8 oz. **\$1 09**
"Tame"
CREME RINSE WITH BODY 8 oz. **\$1 25**
Lotion
"DEEP MAGIC" FOR DRY SKIN BTL. **\$1 00**