

Scandinavian Soup

(Makes 4 to 6 servings)
 2 cans (1 pound, 14 ounces each)
 purple plums, drained and syrup
 reserved
 1 jar (1 pound) red maraschino
 cherries, drained and syrup
 reserved

1/4 cup firmly-packed dark
 brown sugar
 2 tablespoons cornstarch
 1/8 teaspoon each: salt, nutmeg
 2 tablespoons lemon juice
 2 tablespoons butter
 Whipped cream
 Stemmed red maraschino
 cherries

Add enough plum syrup to cherry
 syrup to measure 2 cups. Remove
 pits from plums; puree plums and
 cherries in electric blender or force
 through food mill. Mix sugar, corn-
 starch, salt and nutmeg in sauce-
 pan. Gradually stir in cherry syrup
 mixture. Bring to boil; simmer 1/2
 minute, stirring constantly. Stir in
 fruit puree, lemon juice and butter.
 Heat to serving temperature. Serve
 topped with whipped cream and
 stemmed cherries.



Sabrina's Hair Boutique

7414 N. Albina (off Lombard) 286-1189

Thanksgiving Time Special on Curls.
 Still on until Jan 2, 1984. Relaxers included.



Reg. Price	Now Price
Curls \$45 ⁰⁰ to \$50 ⁰⁰	Special \$25 to \$35
Relaxers \$25 ⁰⁰	Special \$15 ⁰⁰

Conditioners included with both services.

To show our appreciation for everyone who has patronized
 us, Sabrina's will be giving 2 turkeys away for Thanksgiving.

Just bring this coupon with you when you
 come for your appointment.

Name _____

Address _____

Phone _____

Drawing Nov. 22nd

Cherry Watermelon Pickle

(Makes about 6 cups)
 2 quarts prepared watermelon rind*
 (rind of 1/2 large melon)
 Water
 6 tablespoons salt
 6 cups granulated sugar
 2 cups white or cider vinegar
 1 teaspoon whole cloves
 2 cinnamon sticks
 1 jar (8 ounces) red maraschino
 cherries, drained

Place rind in large (5 or 6 quart)
 Dutch oven. Combine 3 quarts
 water and salt and pour over rind.
 Let stand 4 hours; drain, rinse,
 drain again. Cover with water and
 boil for ten minutes. Remove from
 heat; drain and reserve rind. Boil
 sugar and vinegar with spices tied
 in cheesecloth bag 10 minutes.
 Remove from heat, add rind, cool
 and refrigerate overnight.
 Remove watermelon from syrup
 with slotted spoon. Bring syrup to
 boil, add melon and cherries, boil
 5 minutes. Remove spice bag.
 Place Cherry-Melon Pickle in
 sterilized jars and fill completely
 with hot syrup; seal immediately.
 Store in cool place of refrigerator.

*To Prepare Rind, remove green
 skin and pink flesh portions of
 watermelon. Cut into 1 inch
 squares and 1/2 inch thick.

Class explores coupon values

There will be a free class on how
 to use coupons and rebates to
 stretch food shopping dollars on
 Thursday, November 17, at the
 Multi-Service Center Conference
 Room, 5022 N. Vancouver, from
 1:30 p.m. - 3:00 p.m.

M. Jean Koski, a Northeast Port-
 land resident who has used this sys-
 tem for five years, will be sharing
 her knowledge on coupon clipping
 as a means of saving hundreds of
 dollars in grocery bills.

Participants in the session will be
 taught how to use readily available
 sources for coupons, such as the lo-
 cal newspapers, women's maga-
 zines, and coupons that come in the
 mail. They will also learn how to
 take advantage of refunds and re-
 bates offered by major manufactur-
 ers. Ms. Koski says cashing in on re-
 bates only takes an initial invest-
 ment of about \$5 (for stamps), but
 she receives anywhere from \$85-
 \$125 worth of savings on rebates,
 "so it's really worth it."

The free class is open to the com-
 munity. Ms. Koski is particularly in-
 terested in helping people on low in-
 comes, especially those on fixed in-
 comes, welfare, or on food stamps.
 "Being unemployed, I know how
 hard it is to make ends meet. This is
 one way I can help."

For more information, call Bar-
 bara Taylor, health education coord-
 inator, at 248-5183.

School Menu

Monday, Nov. 14: Turkey &
 gravy, whipped potatoes, celery
 chunk, pineapple chunks, pumpkin
 bread, milk.

Tuesday, Nov. 15: Lasagna,
 tossed salad, warm garlic bread,
 orange half, milk.

Wednesday, Nov. 16: Corn dog,
 celery chunks w/dip, spicy apple-
 sauce, granola cookie, milk.

Thursday, Nov. 17: Texas chili,
 mixed vegetable salad, cinnamon
 roll, banana half, milk.

Friday, Nov. 18: Hamburger on a
 bun, lettuce, pickle, tomato slice,
 French fries, peach slices, milk.



Famous Brands & Holiday Stock-Up!

**Blue Bonnet
 Margarine**
 Quarters, 1-Lb. Package
2 For 99¢

**Libby's
 Pumpkin**
 29 Ounce Can
69¢

**Man Pleaser
 Dinners**
 Ass't'd, 17 To 21.25 Oz.
99¢

**Pine Mt.
 Firelogs**
 3.5-Pound Size
99¢



Assorted Pork Chops

Loin, End &
 Center Cuts.
 Bake, Broil Or Fry
\$1.38
 Lb.



T-Bone Or Top Sirloin

Safeway Quality
 Beef, T-Bone
 Or Boneless Top
 Sirloin.
\$2.89
 Lb.

- Sliced Bacon 99¢
- Tomato Juice 68¢
- Heinz Ketchup 99¢
- Super Soft Bread 2 \$1
- Lucerne Sour Cream 79¢

**Kitty Diggins
 Cat Litter**
 20-Lb.
 Bag **\$1.89**

**Valvoline
 Motor Oil**
 HD-30 Or
 10W40, Qt. **79¢**

**Aim
 Toothpaste**
 4.6-Oz. Tube,
 15¢ Off Label **89¢**

Golden Ripe Bananas

Extra Fancy
 Number 1
 Bananas **24¢**
 Lb.



Fresh Head Lettuce 39¢
 Fresh White Califlower 49¢
 Delicious Apples 3 Lbs. \$1

Prices Good Wed., Nov. 9 Thru Tues.,
 Nov. 15 At All Safeways In Immediate
 Area Of Originating Publication. Sales
 Limited to Retail Quantities Only.

