Late Suppert Cuts Losses in Stock Market

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## Mrs ANDERSO Hom Anemer



## TRUE ENOUCH <br> 

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How to prepare oldtime meat favorites

| There's nothing tike one of these old time meat favorites for satisfying hearty appethee and bringing words or praise tuge too |
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|  |  |
|  |  |

## This peren SWISS STEAK

 the men in the family. Althougs goos ound steaith iomoot reequently used, chuck or siriotn tip is
equally pood suisel. moually good swissed.
Allowing about \$/ pound for each person,
have steak cut 1 to 2 inches thick. Sprink io
with salt and pepper and roll in flour Pound with satit and pepper and roll in flour. Pound
with ed ge of platees Brown in melted shorten.
ing in Dutch over or heavy frying pan. Add ing in Dutch overf or heavy frying pan. Add
2 cups of water, cover. and cook slowly for
$21 / 2$ hours or unitil meat is tender Add more

Old Dutch Cleanser Lifebuoy Teail Borax 2-lb. pkg. 25e White Magic bleach $1 / 2$ gol. 17 e gal. 32 ber White Magic bleach $1 / 2 \mathrm{gol}$. 17 c gal. $32{ }^{\circ}$
Soil Off, for cleoning woodwork Quort $60^{\circ}$

 chairman in charge of the Three
Linkk club card party to be held
Soturday night at the Odd Fet
lows hall.

## 



If you are interested in serving grand tasting, savory meats every time do this. Buy at Safeway where aH meat is guaranteed to plopese. Under our guarantee you are the judge of tendernesi) juicinees and flavor. It
you ever get a cut of Safeway meat that fails to please, we will give all your money back without return of the meat.


Lurchear Meat Features!
ASSORTED Type 3-Veol
LUNCHEON Macaroni \& Chees
LOAVES
Fryers

| Yers | - |
| :---: | :---: |
| 62 c | Minced Luncheon Meat, A. C. ${ }^{\text {db. }} 37 \mathrm{c}$ |
|  | Spiced Lunch Meat. Honey brand, lb |
|  | Skinless Wieners, type 2, A. C. lb. 37 |


|  | $1.42{ }^{\text {c }}$ |
| :---: | :---: |
|  | AST |
|  | ${ }_{4}^{\text {Shaoulder, Saure }}$ |



Ground Beef
FRESH DAILY
$\underset{\text { TYPE I VISKING Catine }}{\text { Pork }}$


Sunny Bank
MARGARINE
$116.20^{c}$
$21 / 2$ hours or uritil meat is tender Add more
water. if necomary. to make the deaired
amount of gravy . Serve with Aufy masked Potatoes Lams shovrDer por roast Aut in peeled potatoes, carrots a and onions and
you'll have a complete meal. Sprinkle an. you'll have a complete meal. Sprinkle a 3 -
pound lamb shourder with salt and pepper
and roll pound homb shourder with salt and pepper
snd roll in four. Brown in melted shortening
in a Dutch oven or deep kette with tight
fitting lid. Add 2 cups of hot water. in a Dutch oven or deep kettle with tight
fiting bid. Add 2 cups of hot water. a me.
dium-size onion thindy saliced and a bay
leaf. Cover and cook slowly about 3 hours leaf. Cover and cook siowly about 3 hou
or until tender. Add more water if necossar Serves 6 to 8 . ARASED SHORT RIBS Here's another old-timer that's sbeen a favorite
for generations. Try erving wi'h home-made
noodles. Have 3 pounds of short ribs cut in serving
size pieces. Brown slowly, turning often, in
a amall amount of shortering in a heavy kettie with tight fitting cover. Add a cupp
hot water, salk and pepper. Cover and coo
alowly until meat is tonder, about $11 / /$ to
 Carol Drake The Homemakers' Bureau
 Brer Rabbit Molasseses coid hanket Tablets boc roar curume oos. $11^{\circ}$

Clearex Window Cleaner ${ }^{12-0 z}$. 23e Aunt Sue's Dry Cleaner 1 gollon $63{ }^{\circ}$

## For Raby's Nealth

National
Baby Week!
Aprill 28
to May 4

SILVER FOAM
GRAN. SOAP
$24 c$




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sevo vinolly noeded
You gef mere for yeer money at safzwAX

