

# SAFEWAY CANNED FOODS SALE!

NOVEMBER 15-27 Incl.

2 BIG WEEKS of worthwhile values in canned foods offered at a time when loading up the larder should appeal to every family as a good investment in security and convenience.

Stock Up for the Winter—At Safeway—Now!

**Consider these many advantages found at SAFEWAY**

**Low Everyday Prices:**—It's Safeway's policy to maintain low shelf prices on all items every day of the week. No need to wait for weekend specials.

**Quality Merchandise:**—Your Safeway features nationally-known and accepted brands and offers a wide assortment of staple groceries and beverages, as well as complete meat, produce, bakery and creamery sections.

**The Homemakers' Bureau:**—An extra Safeway service, is under the personal direction of Carol Drake, nationally known economist. Write to her for free help on homemaking hints, party plans or for kitchen-tested recipes. The address: Box 660, Oakland 4, California.

**Safeway Famous Guarantee:**—An important thing to remember is the fact that everything you buy in a Safeway store—groceries, meats, or farm-fresh produce is guaranteed to please you 100% or all your money refunded in full.

**Family Circle Magazine:**—Only at Safeway can you obtain your copy of this sparkling magazine. Timely articles, up-to-the-minute movie reviews, special recipes and many other interesting features for the entire family. And it sells for only 5c. A new issue goes on sale the 25th day of each month.

These are only some of the many advantages your Safeway can offer you. Be sure to come in and see for yourself and get acquainted.

PEAS Sugar Belle No. 2 18c	12/2.09	APRICOTS Sundown No. 2 21c	12/2.52
PEAS Libby's Golden No. 2 19c	12/2.25	Apple Sauce Redwood No. 2 20c	12/2.40
PEAS Gardendale No. 2 14c	12/1.55	PEARS HARPER HOUSE No. 2 39c	12/4.68
Sweet Potatoes Pellase No. 2 1/2 can 25c	12/2.69	Canned Prunes Red Tag No. 2 22c	12/2.59
CORN Country Home—Golden No. 2 15c	12/1.80	PEACHES PETITE HALVES No. 2 25c	12/2.69
Corn Delmar's Cream Style, No. 2 15c	12/1.80	PEACHES CASTLE CREST HALVES No. 2 29c	12/3.48
GREEN BEANS Sunrise No. 2 19c	12/2.28	Fruit Cocktail Hostess No. 2 37c	12/4.25
GREEN BEANS Green Tag No. 2 14c	12/1.68	Grapefruit Juice 46-oz. Can 25c	6/1.49
GREEN BEANS Gardendale No. 2 14c	12/1.68	TEXAS TIP, Natural.	12 cans \$2.95
TOMATOES GARDENSIDE No. 2 23c	12/2.76	Grapefruit Juice No. 2 13c	12/1.49
SPINACH EMERALD BAY No. 2 15c	12/1.75	TOWN HOUSE, Sweetened.	
BEETS LIBBY'S FANCY CUT No. 2 13c	12/1.56	Grapefruit Juice 46-oz. Can 29c	6/1.69
Diced Carrots Del Monte No. 2 11c	12/1.29	TOWN HOUSE, Natural.	12 cans \$3.35
Diced Carrots Blue Tag No. 2 12c	12/1.44	Apple Juice S & W Brand Quart Jar 38c	12/4.56

TOMATO JUICE No. 2 11c	12/1.29	ORANGE JUICE No. 2 14c	12/1.65
KRAUT JUICE No. 2 14c	12/1.68	ORANGE JUICE FULL O' GOLD.	12/1.65
TOMATO JUICE 46-oz. Can 24c	6/1.43	V8 Veg. Cocktail No. 2 15c	12/1.89
VEG-ALL LARSON'S Mixed Vegetables No. 2 17c	12/2.04	SOUP CAMPBELL'S TOMATO 10 1/2-oz. Can 10c	12/1.15
SOUP RANCHO VEGETABLE 10 1/2-oz. Can 11c	12/1.32	SOUP OSTRUM MUSHROOM 10 1/2-oz. Can 15c	12/1.80
Tomato Sauce Gardendale Buffet Tin 5c	12/60c	Canned Milk Cherub 12c. 481	95.98
Canned Milk Darigold 12c. 481	95.98	BABY FOODS Heinz, Clops Strained Tin 7c	12/84c
BABY FOODS Heinz, Chopped Tin 8c	12/96c	DEVILED HAM Libby's No. 1 17c	12/2.04
Minced Clams Snow's 8 1/2-oz. Tin 33c	6/1.75		

**Miscellaneous**

PUMPKIN LIBBY'S TIN NO. 2 1/2 17c 12 for \$2.04

Chip Diced Beets WHITE NO. 2 8c 12 for 96c

SAUERKRAUT MAGIC 24-OZ. JAR 18c 12 for \$2.16

BLACKBERRIES BLUE TAG NO. 2 3c 6 for \$2.70

CHERRIES SUN PAC No. 2 1/2 6 for \$2.94

DICED PEARS HIT PARADE NO. 2 1/2 CAN 39c Doz. \$4.68

Figs In Heavy Syrup TROPIC No. 2 1/2 35c; 6 for \$2.10

APRI-COT Nectar Hearts Delight No. 2 CAN 15c Doz. \$1.80

KIPPERED SNACKS G. N. Brand No. 18c Doz. \$2.16

**Other Money-Saving Values**

Airway Coffee lb. 33c; 3 lb. 98c

Canterbury Tea 1/2-lb. pkg. 43c

Fresh Dates, Park Row 6-oz. 25c

Catsup, Red Hill 13 1/2-oz. bot. 18c

Rice, Texas Zenith 2 lbs. 25c

Sweet Relish, Collins 14-oz. bot. 19c

Mince Meats, Collins 15-oz. jar. 29c

<b>Strictly Fresh EGGS</b>	<b>Mrs. Wright's BREAD</b>
Grade A Large Doz. 72c	White or Loaf Lb. 11c
Grade A, med. 68c	1 1/2-lb. loaf 15c

**Nuts for Holiday fixin's**

MIXED NUTS or FANCY FILBERTS lb. 39c

IXL Almonds lb. 45c

**Fresh Produce Features!**

**Texas Pink GRAPEFRUIT**

Those Sweet, Juicy Ones Everyone Loves! lb. 12 1/2c

Extra Fancy and Fancy Winesap APPLES Grand Eating! Excellent Cookers! Lb. 12c	CAULIFLOWER Snowy white heads Lb. 16c	Deschutes POTATOES U. S. NO. 1s Wonderful Bakers Fine for Mashing, Too! 15-lb. sack 55c
	CRANBERRIES Make some sauce tonight Lb. 45c	100-lb. sack \$2.69
	SWEET POTATOES Smooth uniform sizes Lb. 12 1/2c	

Produce features are for Friday and Saturday

**HOW TO ROAST 1/2 TURKEYS**

Half a turkey is not only better than none, but you may even consider it better than a whole one after these simple ways of roasting are followed!

**BUYING HINTS:** Allow one pound for each person. Have head and feet removed.

**PREPARING FOR ROASTING:** Remove pinfeathers and coarse feathers from wing tips with strawberry hullers, tweezers or paring knife. Singe off any remaining hair. Remove oil sac by making a deep wedge-shaped cut in tail. Thoroughly clean body cavity, saving giblets for gravy. Cut off neck inside skin close to body. Scrub outer skin with brush and warm water. Rinse, inside and out with cold water; pat dry with paper towel or clean absorbent cloth. Rub salt (1/2 teaspoon per pound) into body cavity. Skewer leg and wing to body and skin to the meat on the edge of breast bone to prevent shrinking of skin and to protect breast meat. Simmer neck with giblets for gravy.

**STUFFING:** Place well-greased double thickness of waxed paper on rack in shallow roasting pan. Allowing 6 cups favorite dressing for 10-pound half, place mound of dressing on paper; place turkey half over it, cut side down.

**ROASTING:** Brush turkey with melted turkey fat or shortening and roast in a slow oven (325° F.) 20 to 25 minutes for 6 to 9-pound half and 18 to 20 minutes for 10 to 12-pound half. (Add 30 minutes to roasting time if turkey is taken directly from refrigerator.) Baste occasionally with 1/4 cup melted turkey fat or shortening in 1 cup hot water, gently spooning it over top of turkey.

**GREASED CLOTH METHOD:** Cover turkey with a cloth dipped in melted turkey fat or shortening. Use 3 or 4 thicknesses of cheesecloth or 1 of muslin. If cloth becomes dry, moisten with drippings from roasting pan.

*Length of roasting time actually depends on individual turkey. Smaller turkeys take longer per pound. Be careful not to overcook.*

**DOUGH BLANKET METHOD:** Mix 4 to 6 cups flour (depending on size of turkey) with just enough water to make stiff dough. Knead slightly; roll out 1/4 to 3/8-inch thick in sheet large enough to cover turkey completely. Brush turkey with melted turkey fat or shortening; cover with dough blanket, letting edges hang loose. (If it stretches too thin over breast or thigh, patch it with extra thickness of dough.) Pour 1 cup water into pan, or enough water to barely cover bottom; immediately place in hot oven (450° F.) 15 to 20 minutes for dough blanket to set. Reduce heat to 350° F.; finish roasting. No basting is necessary but replenish the water, keeping about 1 cupful in the pan entire time. Half an hour before serving time break the stiff, hard blanket by tapping with a hammer or fork handle to remove it; being careful not to break the skin. Finish roasting uncovered, increasing heat if necessary to get desired depth of color.

**TO TEST FOR DONENESS:** Grasp the end of the drumstick; if joints in the thigh break or move easily, the turkey is done.


**SAFEWAY GUARANTEED MEATS**

OREGON U. S. PRIME GRADE A QUALITY **TURKEYS** TOMS—18 to 25-lb. Average LB. 45c HENS—Average LB. 12 to 16-lb. 59c

*Save by Buying a Half Turkey!*

If you want plenty of turkey—and a large Tom turkey is way too much for your family—place your order for a half Tom Turkey. It's just as easy to roast (see directions at the right) and you save the difference in price per pound.

Half of a Tom Turkey Per lb. **55c**

Ground Beef lb. 35c	Sirloin Steaks Grades AA and A lb. 45c	
Pork Sausage lb. 49c	Beef Short Ribs Tender and Flavorful lb. 29c	
Boneless Beef Stew lb. 45c	T-Bone Beef Steaks AA and A lb. 53c	
Beef Liver lb. 45c	Pork Loin Roast Rib End Cuts lb. 53c	
Beef Hearts lb. 32c	Pork Shoulder Steaks lb. 45c	
	Grade A Fowl Eviscerated and Cut Up lb. 59c	

**Round Steaks** Cut thick for Swiss or thin for Chicken frying. AA and A Lb. 53c

**Carol Drake Director**  
THE HOMEMAKERS' BUREAU  
An extra Safeway service