

Rhubarb Adds Spring Touch To Pork Chop

When foods are plentiful, they are usually good buys. So next time you're in to see your meat dealer, be sure to notice the wide variety of pork cuts he has on display, and at lower prices.

Many homemakers say that one of their biggest problems is finding different ways to prepare a meat cut, for example, pork chops, a favorite of many families.

For a bit of change, combine your pork chops with rhubarb in a pork chop and rhubarb casserole. Note the tart flavor. This dish is one that will disappear like magic.

Trimmed
Your pork cuts will have a leaner and trimmer look in 1956, too. The trimmed pork cuts will have just enough covering of fat to insure tender, juicy and flavorful pork loin roasts, chops, hams, and picnics. Any less fat might result in too-dry pork, especially in those cuts cooked by a dry method of meat cookery.

Pork chops are usually braised — cooked slowly with moisture. They may also be baked slowly at a moderate temperature when preparing a casserole dish. They are browned in a small amount of lard or drippings or in their own fat. Then they're seasoned, tightly covered and cooked or baked slowly until they are tender and well done. When they are covered, the steam forms the necessary moisture.

PORK CHOP-RHUBARB CASSEROLE
4 pork loin or rib chops, cut 1/4 to 1 inch thick
1 teaspoon salt
1/2 teaspoon pepper
2 1-pound packages frozen rhubarb, defrosted
2 cups soft bread crumbs, toasted
1/4 cup melted butter or margarine
1/2 cup brown sugar firmly packed
2 tablespoons flour
1/2 teaspoon cinnamon
4 teaspoons lemon juice

Brown chops in frying pan. Season with salt and pepper. Drain rhubarb. Mix toasted bread crumbs and butter or margarine. Combine sugar, flour, cinnamon, lemon juice and rhubarb. Place half the crumbs in bottom of large casserole dish. Spoon half the rhubarb over crumbs and arrange chops on rhubarb. Place remaining rhubarb around chops. Cover tightly and bake in a moderate oven (350 degrees F.) for 40 minutes. Remove cover and top rhubarb with remaining crumbs. Bake 10 minutes longer. 6 servings.

Jig-Time Cookie Keeps Jar Full

Since cookie-time is all the time, what turns up most often in the cookie jar seems to be the bottom! If that's the case in your household, here's a quick cookie recipe that'll fill up the jar in jig-time.

Rich and spicy with mince-meat, and chewy with whole bran cereal, these Mince-meat Drop Cookies can be stirred together simply, and come out of the oven in just 15 minutes. Serve them to the children with hot chocolate — and to the grown-ups with mugs of strong coffee topped with whipped cream and spiced with cinnamon sticks.

MINCEMEAT DROP COOKIES
1 cup butter or margarine
2 cups brown sugar
2 eggs
1 cup whole bran cereal
1 teaspoon vanilla flavoring
2 cups prepared mince-meat
3 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt

Blend butter and sugar thoroughly; add eggs one at a time, beating well after each addition. Stir in bran, vanilla and mince-meat. Sift together flour, baking powder and salt. Stir into bran mixture. Drop by tablespoons onto greased baking sheets. Bake in moderately hot oven (400 degrees) about 15 minutes. Yield: About 6 dozen cookies, 2 1/2 inches in diameter.

WONDERFUL!
Slice a loaf of rye bread but do not cut all the way through to the bottom. Cream a quarter cup of butter or margarine and a quarter cup of firmly-packed soft cheddar cheese together. Spread the cut surfaces of the bread with the cheese mixture. Just before serving, heat the bread in a moderate or hot oven. Worcestershire sauce, celery salt or other seasonings may be added to the cheese mixture.

Add a half teaspoon of vanilla and some nutmeats to a regular sweet muffin batter. Serve hot for four o'clock tea.



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GROUND BEEF

\$1
3 lbs.

Safeway's Ground Beef... (a far cry from ordinary "hamburger")... is made only of lean, tender chunks of flavorful beef... with just enough fat to make it cook up juicy. It's always fresh... always at the peak of goodness. As a matter of fact, we're so sure you'll enjoy it that we make this guarantee: if you're not completely satisfied with Safeway's Ground Beef... we'll refund your money! Try it this week at this low, low price! Discover for yourself the wonderful quality, economy, and versatility of Safeway's Ground Beef!

Complete recipes for these Ground Beef treats FREE AT SAFEWAY!

1. Ground Beef Patties—on fresh buns or, made a bit thicker, wrapped with a strip of bacon, and broiled to a turn.
2. Ground Beef Pie—a blend of flavorful meat and fresh, frozen, or canned vegetables, topped with fluffy biscuits.
3. Homemade Chili Con Carne—hearty, meaty, and oh, so delicious! Kidney beans or baked beans add body and flavor.
4. Ground Beef Loaf—a grand Sunday dinner! Hard-cooked egg in center of loaf gives this dish unusual eye-appeal.
5. Spaghetti and Meat Balls—a favorite with the whole family. Meat balls are extra good when simmered in the sauce.
6. Stuffed Green Peppers—choose plump, meaty peppers and fill with your special ground beef mixture.

...and look at these meat values!

T-Bone Steak	Porterhouse and Club Steak	lb.	89c
Top Sirloin	USDA Choice Boneless Steak	lb.	98c
Round Steak	USDA Choice Tenderloin Beef	lb.	59c
Corned Beef	USDA Choice Boneless Brisket	lb.	49c
Boiling Beef	USDA Choice Plate Cut	lb.	19c
Sliced Bacon	Morrell's Yorkshire	lb.	39c
Spareribs	Fresh Pork Lean and Meaty	lb.	49c
Polish Sausage	Somerset 11-oz. rings	3 for	\$1.00
Fresh Fryers	Pan-Ready Cut-up	lb.	53c
Pork Sausage	Freshly Ground Seasoned just right	lb.	49c

SPAGHETTI

Porter Brand

24-oz. pkg. 29c

CATSUP

Taste Tells Brand

6 14-oz. bils. \$1.00

Margarine

Sunnybank Brand

5 1-lb. pkgs. \$1.00

Stock up on these menu makers!

Tomato Sauce	finest quality Taste Tells brand	8-oz. can	5c
Biscuits	fresh, oven-ready Pillsbury or Ballard	2 cans for	25c
Baked Beans	B&M brand in rich sauce	28-oz. can	29c
Chili Powder	Crown Colony 4-oz. can		39c
Margarine	Dutch Maid 1-lb.		25c
Cottage Cheese	Blossom Time pt.		29c
Potato Chips	Blue Bell 6 1/2-oz.		39c
Western Beer	12-oz. cans 6-cna pack		\$1.10
Kellogg	Variety Pack Cereal 10 1/2-oz.		29c
Almond Coffee Cake	pk.		25c
Zee Napkins	White pkg. of 80s		10c
Show Boat	Zenith rice 3-lb. bag		53c
Royal Satin	Shortening 3-lb. can		79c
Shortening	Royal Satin 6-lb. can		\$1.57
Busy Baker	Soda crackers 2-lb. pkg.		45c
Soda Crackers	Snowflake brand 2-lb. pkg.		53c
Zee Towels	Regular roll		15c

Fruits and Vegetables from our Garden Room

Green Peppers	sweet, mealy medium sizes	lb.	19c
Asparagus	U. S. No. 1 large tender spears	lb.	17c
Winesap Apples	extra fancy 24-lb. box 1.98	lb.	10c

Potatoes	U.S. No. 1 10-lb. bag		59c
Potatoes	Florida Red 4 lbs.		49c
Squash	Zucchini 1-lb.		29c
Tomatoes	For salads 1-lb.		45c
Cauliflower	snowy 1-lb.		25c
Onions	Mild, yellow 5-lb. bag		29c
Romaine Lettuce	Fresh 1-lb.		19c
Radishes	or Green onions bun.		5c
Bananas	golden ripe 1-lb.		19c
Oranges	Sunkist navels 1-lb.		10c

Check these values...

Quaker Oats	Cereal 3-lb. pkg.		37c
Mustard	French's 9-oz. bottle		17c
Kosher Dills	Zippy 24-oz. bottle		39c
Tomato Juice	Libby's No. 2 can		15c
Sunny Dawn	Tomato Juice 46-oz. can		29c
Sanliam Beans	Fancy Cut 5 No. 303 cans		95c
Niblets Corn	Whole Kernel 2 12-oz. cans		35c
Wheaties	Wheat Cereal 2 12-oz. pkgs.		29c

EGGS

Grade "AA" Fresh

Doz. 57c

PEARS

Highway Bartletts

4 No. 2 1/2 cans \$1.00

These prices effective until close of business Sunday, April 15th, at Safeway in Salem. We reserve the right to limit quantities.

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