Shop These Extra Values...



veryone's in a holiday mood and so are we... we're sure you'll agree when you look these extra special values in time to make this Memorial Day a real holiday . . .



ORANGE CAKE

Fresh Baked Cookies at all times for your summer deserts . . . at either our South Commercial or Portland Road locations.



Erickson's Own — Small	Curd				
COTTAGE	CHEESE	,	Pint	Carton	25 °
Erickson's Own — 92 Score				. (*)	

EGGS

Cold Cups

Reg. 98c

79°

Pkg. of 100

French's

Mustard

Reg. 11c

9

6-oz. size

Columbia

Hot Cups

Reg. 35c **25**'

Pkg. of 15

Real Gold **Orange Base**

Reg. 50c Value

Old Colony

Beverage No Deposit-No Return

Full **29**^c

Swt. Pickles

In Your Favorite Flavor

Reg. 53c

22-ox. Jar

19

Shasta Beverage

Deeplate

Paper Plates

Reg. 69c

59°

Pkg. of 50

Eastern Brand

BEER

89°

6-Pack Tins

6 10-oz. 55°

Seven Delicious Flavors

Pink-Yellow-White

300 Sheets \$ 00

Delsey Tissue

4 Rolls Colored **49**° Kotex

Regular 125

Box



61/2-oz. Bag

Double Wrapped



Paper Napkins **Tomato Soup** Pink Salmon Cottage Tuna Fish **Bumble Bee Chocolate Bits** Angel Food Mix **Pork and Beans** \$100 Ripe Olives Kaweah



Marshmallows

Maraschino Cherries 5 : \$100 **Minced Clams** 2 No. 1 23° Pineapple Cocktail Shrimp Sliced Cheese **Cream Cheese**

Fresh, Golden, Sweet

CORN

Dozen

Can Now! Tender Stalks! ASPARAGI

Unclassified Crate

2.98

Cochella Valley Calif. Red Ripe **PEPPERS**

COMATOES

Local—Red Solid **RADISHES**

Sunkist-Large Size Juicy

LEMONS





SALEM

WOODBURN

May 29

Prices

Salads Take Canned Soup For Flavors

It's surprising what happens to salads when canned soup's on the list of ingredients. Here are sev-eral examples—all using the soup

TOMATO-HAM BUFFET SALAD 2 envelopes unflavored gelatine 1% cups water

1 can (1% cups) condensed tomato soup 1 3-ounce package cream

cheese for 4 cup cottage chese) 2 tablespoons lemon fuice

1 tablespoon grated onion 'z cup mayonnaise 2 teaspoons prepared mustard 2 cups ground cooked ham

Soften gelatine in ¼ cup water; set aside. Heat ¼ can soup; add gelatine and dissolve. Stir dissolved gelatine into remaining soup and I cup water. Add cheese and mix I cup water. Add cheese and mix until smooth. Chill until slightly thick; add lemon juice, onion, mayonnaise, mustard and ham. Rinse a 1½-quart mold with cold water; pour in mixture and chill until firm. Unmold and serve on crisp salad greens. 6 to 8 servings.

Gingerbread With Southern Accent

Gingerbread Southern style is the authentic kind, but it should please even a Yankee family. GINGERBREAD, SOUTHERN STYLE

3 tablespoons migar 3 tablespoons shortening 1½ teaspoons ginger 1½ teaspoons cinnamon

1 egg 1-3 cup molasses 21/2 teaspoons baking soda

Beat sugar, shortening, ginger and cinnamon until creamy and fluffy; then add egg and mix well; add molasses and baking soda dis-"'ved in milk or water and mix.

Work flour with above mixture to
a smooth finish. Pour into greased
8-inch square pan and bake in
moderate oven, 350 degrees, until
golden brown.

Coconut Flavor Goes in Chicken

Chicken served the Indian way, uses curry and coconut milk for istinctive flavor. INDIAN CHICKEN CURRY

stewed chicken

1 cup rice
1 onton, sliced
3 clove garlic
3 teaspoon ginger
4 cup olive oil
1 tablespoons curry powder
2 tablespoons flour

15 cups chicken broth 16 apple, cut fine

3 tablespoons gray chutney 1 coconut, milk only 1 cup cream Remove meat from the chicken and keep it hot. Steam the rice. Fry onion, garlic and ginger in

olive oil for 5 minutes but do not brown; add curry powder and f r, blending well. Gradually r in the broth, tomato paste, et and chutney. Cook until slig thickened and add coconut m Make a ring of rice on ple of

and place the meat inside. Sm-mer curry sauce with cream and pour over the chicken; garnish with chopped fresh mint leaves or

Variation of Old Favorite Dish

Hot deviled eggs are a different dish from the cold ones served as a salad. HOT DEVILED EGGS

2 tablespoons butter, margarine, or oil green pepper, chopped fine % cup celery, chopped fine 1 small onion, chopped fine 1 tablespoon flour

12 cups cooked or canned tomatoes l teaspoon saft

l teaspoon Wercestershire 2 drops tobasco sauce

a cup cold milk 6 hard-cooked eggs, sliced Crumbs, butter or margarine Heat butter or margarine and cook chopped vegetables in it until they are tender. Blend in the flour. Add tomatoes and seasonings

and cook until thickened, stirring constantly Stir the hot tomate mixture into the milk and carefully add the

Turn into a greased baking - it top with crumbs. Dot with or margarme and bake at 375 degrees F (moderate oven) until the crumbs are brown and the mixture is hot, about 10 to 15

PROGESSIONAL.

sional touch by garnishing it with a avecade half or quarter sliced very thinly and spread fan-shaped alongside a shrimp salad



