

# A Cascade of Paper Values

Shop **S** SAFEWAY

for easy livin'!



- Chiffon Facial Tissue** Box 400 **19c**
- Chiffon Toilet Tissue** 2 Rolls **25c**
- Zee Toilet Tissue** 4 Rolls **29c**
- Zee White Napkins** Pkg. 80 **10c**
- Zee Waxed Paper** 100-Ft. Roll **19c**

- Lunch Bags** Pkg. 20's **2/23c**
- Giant Towels** More Absorbent A Real Value! Roll **33c**
- Garbage Bags** Strong and Durable Pkg. 20's **29c**
- Zee Towels** Pink or Yellow Roll **20c**

**HIGHWAY BRAND APPLE SAUCE** No. 303 can **17c**

**VALLEY GOLD—UNPEELED HALVES APRICOTS** No. 2 1/2 can **37c**

**BRIAR GATE BRAND GREEN BEANS** 6 No. 303 cans **\$1.00**

**EMPRESS BRAND PRESERVES** Apricot, Peach, Peach-Pineapple, Apricot-Pineapple 3 20-oz. jars **\$1.00**

**HIGHWAY BRAND PEACHES** Halves or Sliced No. 2 1/2 can **29c**

**HIGHWAY BRAND APRICOTS** Unpeeled Halves No. 2 1/2 can **33c**

**YOURS FREE!**

The Regular 59c, 5-lb. bag of **CANDI CANE PURE CANE SUGAR** **\$1.76**

All you do is purchase 8, 100-watt famous make light globes at the regular price. Here's a value you can't afford to pass up!

Reg. 19c, Now only **COLDBROOK Brand MARGARINE**

6 1-lb. Pkgs. **\$1.00**

You'll love the extra flavor plus savings on **BEVERLY PEANUT BUTTER**

Spreads smoothly and easily. Reg. 57c

18-oz. Jar **49c**

More Savings on "Enriched, Premium Quality" **Kitchen Craft Flour**

Guaranteed to work wonders with any recipe!

10-lb. Bag **99c**

**10c**

**TAKE YOUR CHOICE! STOCK-UP NOW AND SAVE!**

**CHATHAM MILD BLOCK CHEESE**

Always fresh and mild. Here is the finest!

Per lb. **49c**

Look at this terrific savings on **Torpedo Grated TUNA FISH**

It's tops for sandwiches, casseroles

6 No. 1/2 cans **\$1.00**

Stock up during this special event on **EMPRESS PLUM PRESERVES**

Empress is world renowned for flavor and quality

4-lb. tin **89c**

Look at This Terrific Value! Reg. \$1.15

**GOLDEN CREST HONEY**

Sweet-rich honey at a special low price. Here's a real Safeway value!

5-lb. Tin **99c**

## Enjoy **BEEF** to your heart's content!

Every Cut of Beef Safeway Sells... is nothing less than You'll find this seal of quality on ALL beef at your **SAFEWAY STORE**

Properly "Aged" for Flavor **POT ROAST**

All "USDA CHOICE" grade beef, tender and flavorful, guaranteed the finest money can buy. All Safeway meats are trimmed before weighing to leave only perfect eating meat.

- Solve Your Gift Problem the Easy Way, With **SAFEWAY GIFT ORDERS** Available Now at All Safeway Stores!
- CASTILE SHAMPOO** 13-oz. bottle **50c**
  - FRUIT CAKE** Holiday 3-lb. tin **\$1.98**
  - SUN MAID RAISINS** Golden 15-oz. pkg. **27c**
  - BLACK CURRANTS** Sun Maid, Zante 11-oz. pkg. **23c**
  - MINCEMEAT** None-Such 28-oz. size **53c**
  - FIG PUDDING** Crosse & Blackwell can **59c**
  - PLUM PUDDING** Crosse & Blackwell can **59c**
  - MACARONI** Sunrise, Elbow 4-lb. pkg. **69c**
  - SPAGHETTI** Sunrise 4-lb. pkg. **69c**
  - DRY BEANS** Small, White 2-lb. pkg. **35c**
  - WHITE BEANS** Great Northern 2-lb. pkg. **30c**
  - RED BEANS** Idaho 2-lb. pkg. **32c**
  - LIMA BEANS** California, Baby 2-lb. pkg. **33c**

More Savings During Safeway's **CALF SALE**

- SHOULDER ROAST** Blade Cuts lb. **39c**
- CALF ROUND STEAK** lb. **89c**
- CALF BREAST** lb. **15c**
- SIRLOIN STEAK** lb. **69c**
- CALF T-BONE STEAK** lb. **79c**

- Round Bone Roast** . lb. **49c**
- Stewing Beef** "Choice" Boneless lb. **59c**
- T-Bone Steaks** "Choice" Beef lb. **99c**
- Top Sirloin** "Choice" Boneless Cuts lb. **\$1.19**
- Round Steaks** "Choice" Beef, Bone In, Full or Half Cut lb. **69c**
- Ground Beef** 100% Pure Ground Fresh "Choice" Beef lb. **39c**
- Boiling Beef** Plate Cuts lb. **15c**
- Corned Beef** "USDA Choice" Boneless Cuts lb. **69c**

- Blade Cut BEEF RUMP ROAST** "USDA CHOICE" Bone in lb. **39c**
- SIRLOIN TIP** "USDA CHOICE" Boneless Beef Steaks lb. **95c**
- BEEF CUBE STEAK** "USDA CHOICE" Tender "Aged" Beef lb. **99c**
- COTTAGES** Swift's Premium lb. **69c**
- SLICED BACON** Standard Packed lb. **39c**

Meat prices in this ad are effective through Sunday, December 2. Subject to market change thereafter.

Prices in this advertisement are effective through December 9 at Safeway in Salem. We reserve the right to limit.

# Shop **S** SAFEWAY

## Sauces for Meat, Fish Handy Items

- A smart hostess knows her sauces, with which she can turn a very ordinary dish into something for the gourmets of the crowd. Here we have some meat and fish sauces to use when the occasion presents itself.
- Cream sauce is the basis of many sauces. Here is the basic recipe.
- CREAM SAUCE**  
2 tablespoons butter  
2 tablespoons flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup milk or cream  
Melt butter; add flour, salt and pepper. Cook 1 or 2 minutes until thick and smooth. Add milk or cream. Cook, stirring constantly until thick and smooth.
- SAUCE TARTARE**  
For each cup of thick mayonnaise, add the following: chopped very fine: 2 tablespoons each of capers, olives, pickles and parsley. Press in a cloth till quite dry. Blend gradually with the mayonnaise.
- CURRENT JELLY SAUCE**  
1/2 glass currant jelly  
1 cup hot brown sauce  
Melt jelly over slow fire. Add sauce; stir well and simmer one minute.
- HOLLANDAISE SAUCE**  
1/2 cup butter  
2 egg yolks  
1 tablespoon lemon juice  
Salt  
Cayenne  
1/2 cup boiling water  
Cream butter; divide into 3 parts. Place 1 part in top of double boiler; add egg yolks and lemon juice. Cook, stirring constantly, using a wire whisk until butter melts. Add second part of butter. As mixture thickens, add boiling water. Cook until thick, about 1 minute. Add seasonings.
- EGG SAUCE FOR FISH**  
1 recipe Cream Sauce  
2 chopped hard-boiled eggs  
1 tablespoon chopped parsley  
1 teaspoon lemon juice or vinegar
- Add eggs, parsley and lemon juice to white sauce after removing from fire.
- TOMATO SAUCE**  
3 slices bacon cut into small pieces  
1 slice onion, chopped  
2 tablespoons flour  
1 1/2 cups strained tomatoes  
1 tablespoon chopped green peppers  
1/2 teaspoon salt  
Few gratings of nutmeg  
Cayenne  
Put bacon into saucepan, add onion and brown slightly. Add flour, tomatoes which have been heated, and stir until thick and smooth. Add seasoning and peppers.
- You can now get dried mint leaves to use in this sauce.
- MINT SAUCE**  
1/4 cup chopped mint leaves  
1/2 cup vinegar  
1/4 cup water  
1/4 cup brown or granulated sugar
- Cook all ingredients in saucepan over very slow fire for about 1/2 hour. Do not allow to boil. Serve hot.

## Wholewheat In Doughnuts

- For your next baking project try these whole wheat doughnuts.
- WHOLE WHEAT DOUGHNUTS**
- 2 1/2 cups sifted flour
  - 1 tablespoon baking powder
  - 1/2 teaspoon soda
  - 1 teaspoon salt
  - 1/2 teaspoon nutmeg
  - 1/4 teaspoon cinnamon
  - 1 1/4 cups whole wheat flour
  - 2 eggs
  - 1/2 cup granulated sugar
  - 1/2 cup brown sugar
  - 3 tablespoons melted shortening
  - 2 tablespoons grated lemon rind
  - 1/4 teaspoon vanilla extract
  - 1 cup buttermilk or sour milk
- Sift together flour, baking powder, soda, salt, nutmeg and cinnamon. Add whole wheat flour. Beat eggs and beat until light. Add shortening, lemon rind and vanilla extract. Mix well. Add flour mixture to egg mixture alternate with buttermilk or sour milk. Mix lightly to make a soft dough. Turn out on lightly floured board or pastry cloth. Roll about 1/4 inch thick. Cut with lightly floured doughnut cutter. Fry in deep hot fat (365 F.) turning frequently until browned. Drain thoroughly on absorbent paper. Dust with cinnamon sugar, if desired. Makes 2 dozen 2 1/2-inch doughnuts.

## Main Dish Loaf All Vegetables

- Carrots, rice and cheese make a meatless main dish, you can put it in a ring and serve with creamed fish or chipped beef.
- RICE-CARROT-CHEESE LOAF**
- 2 1/2 cups grated raw carrots
  - 1/2 cup water
  - 3 eggs
  - 1 1/2 tablespoons melted butter or margarine
  - 2 cups cooked rice, lightly packed
  - 1 tablespoon finely chopped onion
  - 1 1/2 cups grated cheese
  - 1/2 teaspoon salt
  - 1/2 teaspoon worcestershire sauce
- Few grains pepper  
Parboil grated carrots 5 minutes in boiling water. Drain well and save liquid to use in the sauce. Beat eggs. Combine all ingredients, blending well. Turn into well-greased baking dish. Set in pan of hot water and bake at 325 F. (slow oven) for 30 minutes or until set. Serve with a vegetable sauce or meat.
- NIPPY DESSERT**  
Choose green-tipped bananas when you are planning to make fritters of this fruit. Serve the dessert with a lemon sauce.