

### Vegetables Interesting In Spring

After warmth - giving meals, fresh dishes are as welcome as the first breath of spring. And the surest way to add new interest to that egg or cheese entree is to accompany it with vegetables.

Instead of limiting your menu, however, to a cycle of basic vegetable recipes, try preparing them in different and more unusual ways.

Here are a few suggestions to turn your vegetable dishes into "something special." Serve Sweet Potatoes and Apples, made with a tasty combination of brown sugar, nutmeg and lemon juice. Dress your family to piquant-flavored Quick, Best Supreme, pleasant tasting and easy to prepare. Two additional ideas in vegetable variety are Glazed Carrots and Glazed Onions, both of which will compliment your table and your taste.

**SWEET POTATOES AND APPLES**  
 4 large sweet potatoes  
 4 large apples  
 1/2 cup melted butter  
 2 1/2 teaspoons salt  
 1 cup brown sugar  
 1 teaspoon lemon juice  
 1/2 teaspoon nutmeg  
 Boil potatoes. Cool, peel and cut into 1/2" crosswise slices. Wash, core and pare apples. Cut into 1/2" rounds.  
 Soak apples in 1/2 cup butter until nearly soft and golden. Arrange alternate slices sweet potatoes and apples in greased 2-quart casserole. Combine remaining butter, salt, sugar, lemon juice and nutmeg. Pour half over potatoes and apples.  
 Bake uncovered, in preheated 375 degree oven for 1 1/2 hours. Add remaining sugar mixture. Bake an additional 20 minutes. Yield: 8 servings.

**QUICK BEST SUPREME**  
 1 No. 2 can sliced beets  
 1/2 cup sliced onions  
 2 tablespoons butter  
 1/2 cup sugar  
 1/2 teaspoon salt  
 1/2 teaspoon pepper  
 1 tablespoon lemon juice  
 1/2 cup beet liquid or water  
 Pour off liquid from beets and reserve. Soak onions in butter until onions are tender. Stir in sugar, salt, pepper, lemon juice and 1/2 cup beet liquid or water. Add beets and cook until beets are thoroughly heated—about 5 minutes—stirring occasionally. Yield: 6 servings.

**GLAZED CARROTS**  
 1 pound carrots, cooked  
 2 tablespoons melted butter  
 4 tablespoons brown sugar  
 1/2 teaspoon salt  
 1/2 teaspoon paprika  
 2 teaspoons water  
 Cut cooked carrots into halves or quarters. Dip in melted butter. Place in heavy skillet over low flame. Sprinkle with sugar, salt and paprika. Add water. Cook until well glazed, spooning sugar mixture over carrots occasionally. Yield: 4 servings.

**GLAZED ONIONS**  
 2 tablespoons melted butter  
 6 tablespoons sugar  
 1/2 teaspoon salt  
 1/2 teaspoon paprika  
 2 teaspoons water  
 Blend first five ingredients in large skillet over low flame. Add onions. Cook, turning often, until onions are golden and glazed. Yield: 4 servings.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CEREAL HERE CUSTARD**  
 6 shredded wheat biscuits  
 4 slices American cheese (1/4 pound)  
 2 eggs  
 1 teaspoon salt  
 1/2 teaspoon dry mustard  
 1/2 teaspoon thyme  
 1 tablespoon dried parsley flakes  
 3 cups milk  
 Start oven at 350 degrees. Grease an 8" x 8" baking dish. Place biscuits in bottom of baking dish. Top biscuits with cheese slices. Beat the eggs until bubbly. Add salt, mustard, thyme, parsley flakes to eggs. Stir in milk. Mix well. Pour egg-milk mixture over biscuits. Let stand 10 minutes. Bake 45 minutes. Serve at once. Makes 6 servings.

**PEACH HALVES IN DELIGHTFUL DISH**  
 Festive desserts need not be expensive to be good. Bread pudding is a budget-minded combination of juicy canned peach halves with lemon - flavored bread pudding. Easy to make—and delicious!

**SUNSHINE BREAD PUDDING**  
 4 canned cling peach halves  
 1 egg  
 1/4 cup sugar  
 1/4 teaspoon salt  
 1/4 teaspoon grated lemon rind  
 1 tablespoon fresh lemon juice  
 1/2 cup fine dry bread crumbs  
 1/2 cup evaporated milk  
 1/2 cup water  
 Drain peaches and place cut side up in 4 custard cups. Beat egg lightly and blend in remaining ingredients. Pour over peaches. Set in shallow pan of hot water. Bake in moderate oven (350 degrees) 30 to 35 minutes, or until custard is set. Cool before serving. Makes 4 servings.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

### Shrimp Rolls Chinese Dish

As everyone knows, true Chinese cuisine is among the world's finest, our oriental friends know good food and how to prepare it. As a matter of fact, they were among the first users of shrimp, which today is America's favorite shellfish. Often served in Chinese restaurants is the Shrimp Roll, a typical Chinese delicacy. Because it is so popular in this country, the Shrimp Association of the Americas has adapted the recipe for home kitchen use.

**CHINESE SHRIMP ROLLS**  
 1 pound shrimp, fresh or frozen  
 2 tablespoons salad oil  
 1/2 cup chopped onion  
 1 clove garlic, minced  
 1/2 cup shredded, chopped cabbage  
 1/2 cup minced celery  
 1/2 teaspoon salt  
 1 tablespoon soy sauce  
 1/2 teaspoon pepper  
 2 tablespoons chopped parsley  
 1 cup flour  
 2 eggs  
 1/2 teaspoon salt  
 1 1/2 cups water  
 Clean shrimp and chop. Heat oil in a skillet. Add shrimp, onion and garlic and cook, stirring, about 1 minute or until shrimp are cooked. Remove pan from heat. Add cabbage, celery, 1/2 teaspoon salt, soy sauce, nutmeg and parsley. Toss to mix. Chill mixture. Meanwhile, prepare pancakes. Beat together flour, eggs, salt and water to make a thin batter. Lightly grease and heat a 6-inch skillet. Measure 3 tablespoons batter into a cup. Pour batter into skillet, tipping pan to spread batter over bottom. Cool until pancakes can be lifted and turned to cook other side. Remove from pan. Let cool. Grease pan lightly before cooking each pancake. Stack pancakes with a damp paper towel between each. To prepare rolls, place about 2 tablespoons filling in bottom center of pancake making an oblong shape. Fold bottom up over filling, then sides in. Roll up. Moisten edge with a paste made of 1 table-spoon flour and 1 tablespoon water. In addition seal with wooden picks. Chill until serving time. To cook, fry rolls in deep hot fat (400 degrees on deep fat thermometer) turning to brown all sides. Drain and serve hot. Makes 10 Chinese Shrimp Rolls.

**PEANUT FLAVORS MAGIC FROSTING**  
 Lots to eat and lots of noise—those are the requisites for a successful party for the very small fry, according to a young woman who has lots of children and gives lots of parties for them.  
 Little people usually like cake, they practically always like peanut butter, and they're all cowboys at heart. So a cake frosted with peanut butter frosting, with little toy cowboys riding around it, is sure to make them shout with glee.  
 The easiest things are often the best; peanut butter frosting made with sweetened condensed milk is one of those things. Spread it between and on top of layers made from a mix or by your own recipe. It is creamy smooth and spreads in beautiful swirls, and it really adds distinction as well as good taste to the cake. Grown-ups as well as children will like it.

**MAGIC PEANUT BUTTER FROSTING**  
 1 1/2 cups (15-oz. can) sweetened condensed milk  
 3 tablespoons cream style peanut butter  
 Gradually stir sweetened condensed milk into peanut butter in top of double boiler; mix well. Cover rapidly boiling water, stirring constantly, until thick, about 15 minutes. Cool. Spread on cooled cake.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

**CHEESE CUSTARD GOES WITH MEATS**  
 For years southerners have said that nothing can touch their spoon bread for downright goodness but here is a recipe idea that can. A new cheese flavored custard mixture, made with a shredded wheat base, has a baked texture similar to the southern delight. Seasoned gently with herbs, it is just the right dish to accompany fish, chicken, or ham entree.

### Sunday Bread Special Recipe

You'll want to bake Sunday bread on Saturday, toast it for Sunday breakfast and serve it with coffee on Sunday afternoon when guests drop in. We guarantee there'll be a crumb by Sunday night. This delicious bread—full of apricots, raisins and nuts—is made in a jiffy and sliced the next day. Sunday Bread and lots of fresh, hot coffee—just the thing for a leisurely, languid, at-home day!

**SUNDAY BREAD**  
 2 cups biscuit mix  
 1 cup rolled oats, uncooked  
 1/2 cup sugar  
 1/2 teaspoon salt  
 1 teaspoon baking powder  
 1/2 cup snipped dried apricots  
 1/2 cup golden seedless raisins  
 1/2 cup broken walnut meats  
 1 egg, well-beaten  
 1 1/2 cups milk  
 Combine first five ingredients by stirring (do not sift). Add fruits and nuts. Combine egg and milk and stir in. Beat hard with a

**REAL STICKY**  
 Giving fried chicken a crumb crust? If you want the coating to adhere well during the cooking, try dipping the chicken pieces in slightly beaten egg (mixed with a tablespoon or two of water) after first dipping in flour; then add the crumb coating last.

**PRETTY GLAZE**  
 Next time you make a meat loaf, turn it out of the pan and coat the top and sides with diluted catchup, then put it back in the oven again for a slight glaze. Garnish with parsley and send to the table.

### Apricot Cream Pie Popular

Rich Apricot Cream Pie is bound to be popular with guests. The custard base is made with apricot whole fruit nectar, then combined with beaten egg whites and whipped cream for lightness. You'll enjoy this delicately flavored and smooth-textured dessert.

**RICH APRICOT CREAM PIE**  
 2 eggs  
 1 1/2 cups apricot whole fruit nectar  
 1/2 teaspoon salt  
 1/2 cup sugar  
 1 envelope plain gelatine  
 1 tablespoon fresh lemon juice  
 1/2 cup whipping cream  
 1 baked (8-inch) pastry shell  
 Separate eggs. Beat yolks lightly and blend with nectar, salt and 1/2 cup sugar. Cook over hot water until slightly thickened, stirring constantly. Remove from heat. Soften gelatine in lemon juice, and stir into hot mixture.

**NO CURDLING**  
 If you like homemade tomato soup and do not want it to curdle, heat both the tomato puree and the cream sauce and then slowly stir the puree into the sauce. Serve at once; never boil.

**NO SLIP**  
 After spreading the bottom layer of your cake with filling, the top layer may be fastened in place temporarily with toothpicks to prevent slipping.

**BARELY WARN**  
 Milk has reached the scald stage when little bubbles appear around the edge of the milk surface.

### Apricot Cream Pie Popular

Rich Apricot Cream Pie is bound to be popular with guests. The custard base is made with apricot whole fruit nectar, then combined with beaten egg whites and whipped cream for lightness. You'll enjoy this delicately flavored and smooth-textured dessert.

**RICH APRICOT CREAM PIE**  
 2 eggs  
 1 1/2 cups apricot whole fruit nectar  
 1/2 teaspoon salt  
 1/2 cup sugar  
 1 envelope plain gelatine  
 1 tablespoon fresh lemon juice  
 1/2 cup whipping cream  
 1 baked (8-inch) pastry shell  
 Separate eggs. Beat yolks lightly and blend with nectar, salt and 1/2 cup sugar. Cook over hot water until slightly thickened, stirring constantly. Remove from heat. Soften gelatine in lemon juice, and stir into hot mixture.

**NO CURDLING**  
 If you like homemade tomato soup and do not want it to curdle, heat both the tomato puree and the cream sauce and then slowly stir the puree into the sauce. Serve at once; never boil.

**NO SLIP**  
 After spreading the bottom layer of your cake with filling, the top layer may be fastened in place temporarily with toothpicks to prevent slipping.

**BARELY WARN**  
 Milk has reached the scald stage when little bubbles appear around the edge of the milk surface.



# PURE

The wise housewife knows MD Toilet Tissue is pure. That's because every roll is laboratory-tested for softness, absorbancy, strength. Be safe. Be sure. Buy MD Tissue. So Soft. So Pure. In white or gently tinted—aqua, pink or yellow—to match towels and tiles. Single Rolls or 4-Roll "See-Thru" Package.



PACIFIC COAST PAPER MILLS, BELLINGHAM, WASHINGTON

### Apricot Cream Pie Popular

Rich Apricot Cream Pie is bound to be popular with guests. The custard base is made with apricot whole fruit nectar, then combined with beaten egg whites and whipped cream for lightness. You'll enjoy this delicately flavored and smooth-textured dessert.

**RICH APRICOT CREAM PIE**  
 2 eggs  
 1 1/2 cups apricot whole fruit nectar  
 1/2 teaspoon salt  
 1/2 cup sugar  
 1 envelope plain gelatine  
 1 tablespoon fresh lemon juice  
 1/2 cup whipping cream  
 1 baked (8-inch) pastry shell  
 Separate eggs. Beat yolks lightly and blend with nectar, salt and 1/2 cup sugar. Cook over hot water until slightly thickened, stirring constantly. Remove from heat. Soften gelatine in lemon juice, and stir into hot mixture.

**NO CURDLING**  
 If you like homemade tomato soup and do not want it to curdle, heat both the tomato puree and the cream sauce and then slowly stir the puree into the sauce. Serve at once; never boil.

**NO SLIP**  
 After spreading the bottom layer of your cake with filling, the top layer may be fastened in place temporarily with toothpicks to prevent slipping.

**BARELY WARN**  
 Milk has reached the scald stage when little bubbles appear around the edge of the milk surface.

## Fradelis FROZEN DOWNERS

**BAKED HAM**

**59¢**

REGULAR 79¢

30% MORE MEAT PORTIONS

**TOASTERS**

3 FOR \$1.00

**FAST-FOOD SANDWICHES**

3 HEARTY SANDWICHES

**59¢**

REG. 79¢

**69¢**

REG. 79¢

## DELICIOUS BAKED TREATS!

<p>Hot Cross <b>BUNS</b></p> <p>Dozen <b>49¢</b></p>	<p>Easter Bunny <b>CAKE</b></p> <p>Reg. 1.25 Each <b>98¢</b></p>	<p>Assorted <b>COOKIES</b></p> <p>Dozen <b>29¢</b></p>
--	--	--

**NEW LOW PRICE**

**Instant OVALTINE**

**33¢ 59¢**

REGULAR SIZE ECONOMY SIZE

... FOR THE LAUNDRY

**GIANT SAVINGS FOR YOU!**

**Oxydol**

CONTAINS BLEACH

BLEACHES AS IT WASHES

**8¢ OFF**

**79¢**

8¢ Off

REGULAR SIZE

**33¢**

3¢ Off

**Tide** 79¢

**Cheer** 87¢

**Dreft** 87¢

**Dux** 37¢

... FOR DISHES

SAVE 21¢

**Joy** 95¢

**Cascade** 49¢

**Ivory** 37¢

... FOR SINKS AND WOODWORK

**Comet** 2/31¢

**Spic 'n Span** 85¢

... FOR THE BATH

**Ivory Bar** 2/31¢

**Camay Bar** 2/29¢

THE FRIENDLIEST STORES IN TOWN

# Erickson's

2825 S. Commercial — 1555 S. 12th — 4 Corners — N. Portland Rd. — Woodburn