

NAMELESS

1940 Mission St. Salem

New Store Hours: 7:30 A.M. to 10:00 P.M. Daily
Except Sunday—9:00 A.M. to 10:00 P.M. Sundays

FREE COPY OF WESTERN FAMILY MAGAZINE!

BRENTWOOD
ICE CREAM 1/2 Gal. **69¢**

HEINZ SOUP SALE!

CHICKEN
BEEF
MUSHROOM
MINNESTROMA
TURKEY-WOODLIE
SPLIT PEA
6 for 89¢

FISHER'S
CHEESE 2-lb. Loaf **49¢**

BLUE BELL—REG. 59¢
Potato Chips Pkg. **49¢**

HILLS BROS. INSTANT
COFFEE 6-oz. Jar **\$1.19**

TILLAMOOK
CHEESE Lb. **59¢**

ZEE
Napkins 80 Count Pkg. **10¢**

SNOW-WHITE
Cauliflower lb. **15¢**

FRESH
Sweet Corn 6 for **35¢**

Celery lb. **15¢**

WE'RE SORRY!

We Underestimated Our Supply

AGAIN WE REPEAT YOUNG MUTTON SALE!

LOIN ROAST lb. **35¢**

SHOULDER ROAST lb. **29¢**

LOIN or RIB CHOPS lb. **39¢**

BREAST STEW lb. **10¢**

Shoulder Steak lb. **35¢**
Ground Mutton lb. **39¢**
Necks and Shanks lb. **19¢**
Legs 1/2 or Whole lb. **39¢**

HOME FREEZER LOCKER SPECIAL

MUTTON 1/2 or Whole lb. **29¢**

Free Cutting and Wrapping

Spice Cake Tea Special

American culinary tradition is a combination of regional characteristics. What fried chicken is to the south, a pot of baked beans is to New England. The regional dishes identified with quaint and charming New England are above all hearty and homey in taste. The traditional recipes that have been handed down from mother to daughter through generation after generation early look advantage of foods native to this part of the country: beans, squash, Indian corn, wild berries, maple sugar, wild turkey, and food from out of the sea like clams and lobster.

The original homemakers were responsible, too, for many of America's favorite cakes, pies and cookies. Spicy gingerbread started there as well as famous pies like the Boston cream pie, mince and pumpkin. Quaintly named desserts like apple slump and flummery came into being along with blueberry muffins, Indian pudding, ginger cookies and hermits.

Refreshing Pause

Tea was the favorite beverage in those early days. Afternoon Tea, as a welcome pause in the day's occupation, was and is essentially a carryover from the days when life was lived at a more leisurely pace.

But now that life has speeded up so much more, many of the treats that formerly went with tea-time have been switched over to mealtime desserts. And tea has gone right along as a light beverage that goes so well with hearty foods.

In the warm weather, the brisk flavor of tea with the addition of cubes of ice, thinly sliced lemon and a spoonful of sugar does wonders in taking the summer out of summer. Chilled glasses of iced tea are an absolute must at mealtime as well as a between times pick-up.

As the old "recipe" for the now famous regional favorites have been brought up to date, so has the tea itself. The old canister of tea on the pantry shelf has given way to a package containing the modern, streamlined tea bag. Our ancestors would undoubtedly have gazed with wonder at the Flo-Thru tea bag, ingeniously divided into two compartments so that the boiling water flows through the middle of the bag as well as around it.

Here is a recipe for a typical New England favorite—a spice cake. Perfect to serve with a cup of steaming hot tea these long afternoons—and the family will love it with dinner.

SPICE CAKE

2 cups sifted cake flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon ginger
1/4 teaspoon allspice
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/2 cup butter or shortening
1 cup sugar
2 eggs, unbeaten
2 tablespoons molasses
1/2 cup milk
Sift flour, once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs,

one at a time, beating well after each. Add molasses and mix thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375 degrees) 20 to 25 minutes, or until done. Spread with Seven Minute Frosting and drizzle chocolate syrup in a design over top of cake.

Dried Apricots In Tea Loaf

FRUITED TEA LOAF

1 cup dried apricots
1/2 cup sugar
1 egg
1 1/4 cups milk
3 cups biscuit mix
1/2 cup chopped nuts
Pour boiling water over apricots; let stand 5 minutes, dry, cut in small pieces. Combine sugar, egg, milk and biscuit mix; beat vigorously. Stir in fruit and nuts. Turn into greased loaf pan, 9 1/2 x 5 1/4 x 2 1/4 inches. Bake in moderate oven (350 degrees) 80 to 85 minutes. Cool thoroughly before storing.



Apricot, Fruit For Desserts

Golden apricot milkshakes are a special summer treat for youngsters. Blend chilled apricot whole fruit nectar, cold milk, sugar and lemon juice to taste in the electric blender, or shake in a covered jar. Pour into tall glasses and top each with a scoop of vanilla ice cream. Add a whole strawberry and a mint sprig for a party look.

For a delectable summer dessert, serve apricot parfait. Sieve cooked dried apricots and sweeten the rich golden puree to taste. Arrange layers of apricot puree, vanilla ice cream and pineapple sherbet in parfait glasses.

TASTE TREAT

Add half a dozen juniper berries to the pan when you are roasting lamb, then baste the lamb with the drippings the berries have flavored.

there's only one
SKIPPY

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY! LOW IN PRICE



LOOK! 10¢ OFF...

ON MY FAVORITE COFFEE!

says Joyce Gordon, Instant Chase & Sanborn TV Hostess



INSTANT CHASE & SANBORN
—the full-bodied coffee

Save on Instant Chase & Sanborn...and give yourself a Flavor Break.

Good deal! 10¢ Off on Instant Chase & Sanborn. The minute you open the jar, you'll smell the rich coffee flavor. And when you prepare a cup, don't overdo it. It's so full of flavor you may want to use less than usual. Buy a large jar today!

Fresh-Frozen
LEMONADE
Coastal Brand 10 6-oz. flns **\$1.00**

Sparklet
FROZEN VEGETABLES
8 10-oz. Pkgs. **\$1.00**

Libby-Fresh-Frozen
FRUIT PIES
Apple-Boysenberry
Big 8" Size **39¢**

SAVE 15¢ Special package has coupon inside good toward next purchase
Simple Simon cream pies **69¢**

Betty Crocker
BISQUICK BISCUITS
2 Pkgs. **29¢**



COMET CLEANSER
4 for **59¢**



MIRACLE TIDE
Giant Size **87¢**

IVORY SOAP "IT FLOATS"

Large Ivory 2 bars 31c
Medium 3 bars 32c
Personal 4 bars 27c

Spic 'n' Span Reg. Size 30c

Dishwashing Detergent
Cascade Reg. Size 49c

Liquid Joy
Detergent 22-oz. tin 73c

Automatic Washing
Dash 10-lb. Box **\$2.59**

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Erickson's

ONLY \$2 WITH \$4.95 RETAIL VALUE
MODESS
2 Boxes 12's **89¢**

NEW! KRAFT'S Low Calorie Dressing
8 oz. Bottle **33¢**

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EASY GLAMUR with COROBEX® GETS RUGS and UPHOLSTERY SPOTLESSLY CLEAN... DESTROYS GERMS FOR 3 MONTHS!

only **98¢** Introductory price \$1.59 economy size makes over 1 gallon

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• Easy Glamur with Corobex makes all other cleansers obsolete. Try it today. It's guaranteed. If you are not 100% satisfied we'll refund your money.

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Round Steak
T-Bones
Veal Steak
Your Choice . . . 5 lbs. **\$3.90**

Young-Grain Fed
1 1/2 HOG
47¢ lb.
Cut and Wrapped—70-lb. Avg.

LEAN
Pork Steak
Little Links lb. **63¢**
Your Choice . . . 5 lbs. **\$3.10**

Hind Quarter
STEER BEEF lb. **59¢**
Cut and Wrapped

50 lbs. Freezer Special Beef and Pork **\$32.95**

DRY SUGAR CURED
SLAB BACON By the Piece **55¢**

BOLOGNA, MINCED HAM lb. 49c
CHIPPED BEEF 1/2 lb. 69c

Fancy Sliced
Bacon lb. **59¢**

Heat and Serve
Polish Rings lb. **55¢**

Beef Roasts lb. **53¢**

Franks lb. **43¢**

Pure Lard 2 lbs. **45¢**

Bulk—All Pork
Pork Sausage lb. **49¢**

Fresh Eggs—AA Extra Large Dozen **48¢**