

## Grilled Steak Sandwiches Fine for That First Picnic

Looking forward to the long Memorial Day weekend with its outdoor cooking? Then clip these recipes. The steak sandwiches are a favorite for quick eating. The lamb kebabs require more advance preparation, but they can be assembled at home and refrigerated until time for the picnic.

Two pounds round steak, 1/4 teaspoon onion salt, 1/4 teaspoon garlic salt, 2 tablespoons kitchen bouquet, 8 picnic buns.

Have butcher cut steak about 1/2-inch thick, trim to sandwich size and cube as for minute steaks. Or, if preferred, buy ready-to-cook minute steaks. Stir onion salt and garlic salt into kitchen bouquet. Brush steaks with oil. Turn and broil about 3 to 4 minutes, all over with this mixture.

Place steaks on grill about 3 inches from moderate heat and turn and broil about 3 to 4 minutes longer, or to desired doneness.



STEAK SANDWICHES, tastily seasoned, are ideal for your Memorial Day picnic.

ness. Place in heated buns and serve immediately. Accompany with cole slaw.

Lamb kebabs make wonderful outdoor and indoor eating, too.

**Lamb Kebabs**  
(Yield: 4 servings)  
Two pounds shoulder lamb chops, 2 medium onions, quartered, 1 can sliced pineapple (9 ounces), 6-ounce can broiled mushroom crowns, 1/4 cup salad oil, 2 tablespoons vinegar, 1 teaspoon salt, 1/4 teaspoon pepper, 2 teaspoons kitchen bouquet.

Have butcher cut chops about 1-inch thick. Cut meat in 1 1/4-inch lamb cubes in a mixing bowl. Add onion, pineapple cut into 16 wedges, and drained mushroom crowns, saving mushroom broth for use in soup or gravy. Combine oil, vinegar, salt, and pepper and pour over meat. Toss lightly to coat all ingredients thoroughly.

Cover and let stand in cold place for at least 1 hour. Arrange alternating pieces of meat, onion, pineapple and mushrooms on 4 long skewers, or 8 short ones. Lightly brush the lamb cubes with the bouquet. Place on grill about 4 inches from moderate heat. Broil about 8 to 10 minutes on each of 4 sides. Serve immediately.

**TOMORROW'S DINNER:**  
Lamb kebabs, mashed potatoes, broiled tomato halves, rolls, butter, mixed green salad, fresh, mixed green salad, fresh strawberry gelatin, coffee, tea, milk.

Three-fourths of Brazil's 57,038,000 people crowd within a 100-mile-wide coastal strip.

## Molasses Ice-Box Cookies Good Source of Extra Iron

Every mother eventually becomes worn out with saying "Don't," and it seems the most frequent reprimand is, "Don't eat that! You'll spoil your appetite!" Particularly is this so when the children come ravenously home from school. It's a wise mother that keeps a good supply of really nourishing snacks on hand and can divert the small fry from the filling foods that offer little nourishment. Here's a good recipe for ice box cookies, easy to make, high in taste appeal, and guaranteed to give your children that extra iron that is so essential in every diet. (Did you know, by the way, that real New Orleans molasses has an iron content second only to beef liver?)

### Molasses Ice-Box Cookies

1/2 cup molasses  
1/2 cup shortening  
1/2 cup sugar  
1 egg  
2 1/2 cups sifted all-purpose flour  
1/2 tsp. salt  
1/4 tsp. baking soda  
1/4 tsp. cloves  
1/2 tsp. ginger  
1/2 tsp. cinnamon

Place molasses and shortening in saucepan; cook over low heat until shortening is melted. Remove from heat; add sugar. Cool. Add egg; beat well. Sift together flour, salt and baking soda; cloves, ginger and cinnamon. Add molasses mixture. Mix well. Form dough in rolls 2" in diameter.

Wrap in waxed paper; chill 3-4 hours. Slice thin; place on greased baking sheets. Bake in moderately hot oven, 375 degrees F., 10-15 minutes. Makes about five dozen.

You'll find that you can give after-school milk a new appeal if you add a tablespoonful of molasses to each glass.

## Extension Set For New Service

LOS ANGELES (UP)—Santa Fe Railway today announced extension of its trailer on flatcar service from Southern California to the Pacific Northwest via San Joaquin Valley beginning May 25.

Oregon, Washington and Southern California will be linked by the new service operated with the Western Pacific Railroad and the Great Northern railway. Santa Fe traffic manager R. S. Hirsch said.

Shippers and consignees will be furnished terminal to terminal transport by rail instead of highway with trucks retained to transport material to and from depots, Hirsch said.

Santa Fe also plans to extend the trailer on flatcar service from California to Arizona, New Mexico and El Paso, Tex.

The opossum belongs to one of the oldest living families of mammals.

## at THRIFTWAY



**POCKET BIGGER  
SAVINGS on  
more food  
items here!**

### SPECIALS

thru Sunday, May 21

Tastewell

**Margarine**

**5 lbs 89¢**

Starkist—Chunk Style

Betty Crocker, 40 oz. pkg.

**TUNA**

No. 1/2 Size Can

**Bisquick**

Betty Crocker Brownie Mix or

**pkg 35¢**

**4 for 1.00**

**Cake Mix**

**pkg 25¢**

Pillsbury

**Angel Food Cake Mix**

**pkg 39¢**

Shurfine

**Shortening**

3 lb tin 69¢

Granulated

**Beet Sugar**

10 lbs 79¢

Shurfine—Evaporated

**Milk,**

tall can 10¢

Keller's Home Made, 1 1/2 lb.

**Bread**

loaf 26¢

**Spam**

or

**Prem**

12 oz. tins

**3 tins 1.00**



Chase and Sanborn  
**COFFEE**  
lb 86¢

2 lb. can \$1.71

**FREE** Washington Forge **STEAK KNIFE**



PACKED IN SPECIALLY TAPED 25 AND 50 LB. BAGS OF **GET YOURS NOW!**

**Occident** 25-LB. SACK \$2.29

**'Miracle Method'** 50-LB. SACK \$4.45



**RITZ**  
**Crackers**  
8 oz. 23¢

Ritz Chse. Crackers 29¢

Blue Bell, reg. 25c  
**Potato Chips**

**pkg. 23¢**

Columbia Kosher  
**Dill Pickles,**

**1/2 gal. 59¢**

Dixie—Hot or Cold  
**Paper Cups,**

**pkg. 15¢**

**Fresh Corn**

**on the Cob**

**3 ears 25¢**

**Celery lb. 10¢**

Nice Slicers  
**Cucumbers**

each 19¢

Golden Ripe  
**Bananas**

2 lbs. 35¢

Winesap  
**Apples**

lb. 19¢

**Watermelon**

lb. 9¢

Shoulder Cut  
**Veal Steak**

lb. 49¢

Fresh  
**Halibut Steaks**

lb. 59¢

Regular Short Shank  
**PICNICS**

lb 33¢

Tender Roasts  
**Breast O'Veal**

lb. 25¢

Medium Size—Pacific  
**Fresh Oysters**

pt. 59¢

**EVERYDAY LOW PRICES at Thriftway**

210 Congress Phone 590



**no matter where you drink it**

It's always satisfying. Nothing can match the full, rich flavor and aroma of real coffee — Hills Bros. Coffee — fresh-brewed!

It's always delicious — the matchless flavor and aroma of Hills Bros. Coffee... a skillful blend of the world's choicest coffees.

It's always the same. "Controlled Roasting"—a few perfect pounds at a time — roasts each bean to the same rich brown color, gives you the same mellow flavor every time!

It's always fresh — vacuum-packed minutes after grinding to bring all the fresh-roasted strength and freshness to your cup.

It's always right for your family — whether you're a large group or a cozy twosome — half-pound, full-pound, and the big two-pound "coffee-lovers" size.



**Hills Bros is always your best coffee buy!**