

Bacon for Every Meal In the Day

Few meats are so versatile as bacon. For breakfast, it is a favorite with everyone, even including those sleepy-headed youngsters who turn a deaf ear to the alarm clock. For lunch or supper, bacon fills the role as a good quick and easily prepared main dish which is always satisfying. For dinner, bacon again fills an important place since it is a meat which is usually kept on hand and can be used in many ways to stretch the meat dish when unexpected company drops in.

While bacon is one of the easiest foods to prepare, still there is a right and wrong way. The right way means that the bacon is cooked slowly. The bacon fat should never be allowed to smoke, because this means that it is burning. Bacon may be cooked in a skillet on top of the

range, in the oven, or in the broiling oven. If cooked on top of the range, place single layers in a cool frying pan, and cook slowly until the bacon is a golden brown. It is necessary to turn the bacon frequently so that it cooks evenly, and also pour off the fat as it accumulates.

For a large group, it is convenient to cook bacon in the oven as it requires little watching and a large amount may be cooked at a time. Place bacon on a rack in a dripping pan and cook in the oven at 400° until done.

With waffles, bacon is a breakfast favorite. Stuffed bacon rolls are an excellent luncheon or supper choice and the bacon meat loaf is a dinner suggestion which always meets approval. Still further around the clock, crisp bacon and lettuce sandwiches are just right for the evening snack.

Bacon Rolls
2 cups bread crumbs
1/2 cup celery
2 teaspoons diced green pepper
1 small onion, finely diced
1 egg
1/2 cup milk
Combine bread crumbs, celery

green pepper and onion, and season with salt and pepper. Moisten with slightly beaten egg and milk. Place a tablespoon of this dressing on a slice of bacon. Roll the bacon slice around the dressing and fasten the ends with a toothpick. Cook these in the oven until the bacon is crisp and the roll is heated through. Serve while hot.

Chicken Legs Creole

1 pound veal steak
1 pound pork steak
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
4 tablespoons fat
1/2 cup chopped onions
1/2 cup chopped green peppers
1/2 cups tomatoes
1/2 cup water
3 tablespoons butter

Cut steaks into one-inch pieces. Alternate veal and pork squares on skewers. Allow about eight squares per portion. Roll in the flour mixed with the salt and pepper. Brown quickly in fat melted in a frying pan. Transfer to a buttered casserole. Add the rest of the ingredients. Cover and bake for one hour in a moderate oven. Uncover and bake 10 minutes to brown. Turn the "legs" several times to allow even cooking.



Success every time with

Schilling BAKING POWDER

You will bake finer textured cakes, that stay fresh longer, with Schilling Baking Powder. It assures a smoother, creamier batter. Double-acting, made with pure cream of tartar—never leaves that "baking powder taste!" Good cooks, for over half a century, have relied upon Schilling for successful baking and true economy!

MONEYBACK
To show our unbending faith in this CREAM OF TARTAR Baking Powder, your grocer will return your money at our expense, and will also pay for the eggs, butter, flour, etc., you have used, if you find any fault whatever with it.



Deep purple grapes, shiny glasses, the kettle—all the makings for delicious jelly to grace next winter's feasts.

Good News For Jelly Makers—1939 Grape Prospects Are Fine—With an above-average grape crop in prospect for the nation, prices of this popular all-purpose fruit should be within reach of a large army of jelly and conserve makers this year. For jelly making it is important to have about one-third of your grapes under ripe. Under-ripe grapes provide the pectin—that substance that makes your jelly jell. The fully ripe ones provide the rich flavor and color.

Here's a spiced grape jelly that teams up splendidly with chops, roasts or fowl. Cook until soft, 8 pounds of stemmed Concord grapes, with 1/4 cups vinegar, 1/4 cup whole cloves and 1/4 cup of broken bark cinnamon. Strain and proceed as for regular jelly.

Jellies should come to the table in sparkling quivering molds; appearance is part of the treat. Therefore, it's important to pick the right kind of container. The standard jelly glass, that holds about a cupful, is best.

With jams, conserves or fruit butters, the container's not important; you'll spoon them out into a special dish when you serve them next winter. It's for these items that the prudent housewife saves up some of her glass containers through the rest of the year—peanut butter jars and such.

And for conserves and jams, you don't have to worry about the pectin; use all fully-ripened fruit.

Spices greatly enhance these grape specialties. Use a teaspoon of mix-



Bacon and Waffles always appeal to the family at breakfast or as the main dish for Sunday night supper or after the game.

What a DIFFERENCE

a cup of wonderful Coffee makes!

... of course, it's Golden West!

Drip or Standard Grind—in Vacuum Tins or Re-usable Glass Jars

Model Food Market

275 N. High St. (Next to City Hall)
Phone 4111

FREE DELIVERY 30 DAY ACCOUNT SERVICE

Libby's Canned Goods

Stock up at these low Prices

No. 2 1/2 Sliced Pineapple	3 cans	55c
No. 2 1/2 Halves Pears	3 cans	55c
No. 2 1/2 Halves Peaches	3 cans	55c
No. 2 Grape Fruit	3 cans	35c
No. 2 Grape Fruit Juice	3 cans	29c
No. 2 Pineapple Juice	3 cans	35c
No. 1 Tomato Juice	3 cans	23c
48 Oz. Tomato Juice	3 cans	59c
48 Oz. Grape Fruit Juice	3 cans	59c

MARION MAYONNAISE and SALAD DRESSING

Packed for us by one of the finest kitchens in Portland And what a savings!

Marion Mayonnaise, quarts	35c
Half-Pints	15c
Gallons	1.25
Marion Salad Dressing, quarts	25c
Half-Pints	10c
Gallons	95c
Columbia Dill Pickles, quart jar	15c
Columbia Sweet Pickles, quart jar	35c

Fresh Vegetables

Fresh Vegetables		Model Fresh	30
Large Smooth		Apple Pies, large size...	40
Sweet Potatoes	4 lbs.	Blackberry Pies,	40
Firm Ripe		large size	
Tomatoes, basket		Lady Baltimore Cakes,	65
Kentucky Wonder		Three layers	
Beans	3 lbs.	Small two layer 25c	
Large Spear		Large Butter	2 for 15
Melons	10 and 15c	Horns	
Large Cantal-		Freshly Made	20
oupes	6 for 25c	Tomato Salad, pint	20
Silver Creek	2 boxes 25c	Freshly made	20
Strawberries	4 boxes 25c	Club House Salad, pint	
Black-		Chicken Pies every Thursday	
berries		Large Danish	3 for 10
Tomatoes for Canning		Squash	
Ask for prices by bushel or crate			

We are Salem's Authorized Agents for Battle Creek Foods



Oregon Caught and Packed Tuna

Tasty White Meat—1/2 Can 18c 3 Cans 50c

Tuna Flakes 1/2 2 cans 25c

Demonstration of ways to serve tuna, all day Friday and Saturday. Come in and sample the salad.

I'LL MEET YOU AT THE SAFEWAY MEAT MARKET

YOUR SAFEWAY MARKET

The most POPULAR "MEATING" PLACE in town!

"I buy all my meat there... I can depend on him for good meat!" These things you may hear about the Safford Meat Market because he knows that there is no substitute for good meat. So many folks meet for meat at Safford because they know their satisfaction is unqualifiedly guaranteed!

Meat Features

Friday and Saturday Only

EXTRA SPECIAL Ocean Caught Chinook Salmon

Half or Whole **12 1/2c** lb.

Pork Roast	16 1/2c	Better Quality Ground Beef	2 lbs. 29c	Beef Roast	15 1/2c
------------	---------	----------------------------	------------	------------	---------

Oysters, pint...19c Picnics, lb.....19c
Club Link, lb...18c Sliced Bacon lb. 25c

Bacon Dry Sugar Cured. By the piece, pound... **21 1/2c**

Lamb Stew Genuine Swift's...2 lbs. 15c

NOB HILL	20c lb.	Edwards Coffee	Drip or Regular Grind
2 lbs. 39c	22c	1-lb. Tin	2-lb. Tin
			43c

AIRWAY COFFEE

12c lb. 3 lbs. 35c 10 lbs. 1.15

TENDER PEAS, CORN & BEANS

No. 300 Tall Cans
3 for 23c 12 for 89c Case 1.75

Beef Stew Dinty Moore 2 cans 29c

SPAM—Hormel's 2 cans 45c

Ripe Olives Highway No. 1 Can 10c

QUICK OATS Triangle Large Package 19c

Economy Jars QUART 89c

Soda Crackers Delite 2-lb. Box 15c

Corn Flakes KELLOGG'S Reg. Size 3 for 18c

Roman Meal Large Package 29c

Super Suds Red 11-oz. Pkg. 2 for 15c

Brown Derby BEER 12-oz. Bottles Dozen \$1.05
3 for 27c Plus Bottle Deposit

Julia Lee Wright BREAD Makes Better Toast Big 1 1/2-lb. Loaf
2 for 25c

Waldorf Tissue 6 Rolls 25c

OVALTINE 1.00 size for 59c

Safeway Produce

Friday and Saturday Only

Potatoes U. S. No. 2.....50 lbs. 55c

Peaches Fancy for slicing, basket.....15c

Green Peppers Meaty Ones.....each 1c

Cabbage Large solid heads.....lb. 1c

Oranges Nice size for lunches.....each 1c

Spinach Fresh local.....3 lbs. 10c

SAFEWAY