Victory MENUS

Use Chocolate Chips in Bread Pudding

Liver Savory on Brown Rice
Green Salad with Sliced Radishes
Hard Rolls
Chocolate Chip Bread Pudding

Liver Savory on Brown Rice

1 pound beef liver, sliced
¼ cup chopped onion
1 tablespoon chopped parsley
2 tablespoons cooking fat
2 tablespoons flour
¼ teaspoon salt
dash of pepper
3 tablespoons vinegar
2 cups bouillon (2 cubes dissolved in 2 cups of boiling water)
2 cups cooked brown rice

Melt fat in heavy skillet and fry onion and parsley until slightly browned. Stir in flour, seasonings, vinegar and add bouillon gradually. Stir and cook until thickened. Add liver, which has been wiped with a damp cloth, cover and cook 15 minutes, turning oce. Arrange hot rice on a hot serving platter and pour liver over the rice. Serve at once.

Chocolate Chip Bread Pudding

3 cups bread cubes
¼ cup shredded bran
3 eggs, well beaten
¼ cup sugar
¼ teaspoon salt
3 cups milk
½ cup semi-sweet chocolate chips
½ teaspoon vanilla

Mix bread cubes with bran and place in greased baking dish. Sprinkle half the chocolate over bread and bran. Add sugar, salt, milk and vanilla to the beaten eggs and pour over the bread. Sprinkle remaining chocolate on top. Set baking dish in pan of hot water and bake at 325° for one hour.

Eggs and Noodles in Casserole

Egg and Noodle Casserole
Green Bean Salad with Sour Cream Dressing
Cloverleaf Rolls
Fresh Fruit Cup—Cookies

Egg and Noodle Casserole

1 pkg. broad noodles (about 5 ounces)
4 hard cooked eggs
1 teaspoon prepared mustar d
salt and pepper
1 teaspoon vinegar
mayonnaise
1½ tablespoons margarine
3 tablespoons flour
½ teaspoon salt
1 cup water drained from noodles
1 cup milk
1 cup soft bread crumbs mixed with
1 tablespoon margarine

Cook noodles in boiling salted water until tender. Drain and save water for sauce. Rinse the noodles with hot water and place in greased casserole.

Cut eggs in halves and remove yolks. Mash yolks and season with mustard, salt and pepper and vinegar, adding enough mayonnaise to moisten. Fill whites with this mixture and place deviled eggs on the noodles.

Melt margarine, remove from stove, add flour and salt and blend. Add liquid from noodles and milk and cook over a low flame until sauce thickens, stirring constantly. Pour sauce over eggs and noodles in casserole and top with crumbs and grated cheese. Dot with margarine. Bake at 350° for about 30 minutes, or until casserole is brown on top.

Green Bean Salad with Sour Cream Dressing

2 cups cooked green beans
1 small onion, chopped fine
3 carrots, grated
½ head lettuce, coarsely chopped
tongue or luncheon meat, sliced thin
¼ cup mayonnaise
¼ cup sour cream
salt, pepper, paprika

Toss together lightly the onions, beans, carrots, lettuce and tongue (or luncheon meat) strips. Mix mayonnaise with sour cream and add to salad, tossing again to mix well. Season to taste with salt, pepper and paprika and chill until ready to serve.

Pork Chops That Are Different

Deviled Pork Chops
Spiced Prunes
Mashed Potatoes with Chives
Swiss Chard — French Bread
Watermelon

Deviled Pork Chops

4 pork chops, cut thick
4 tablespoons chili sauce
2 tablespoons lemon juice
1 small onion, grated
½ teaspoon dry mustard
1 teaspoon Worcestershire sauce
salt and pepper
spiced prunes (see below)

Have the chops cut quite thick and trim off most of the fat, but save the fat. Combine the chili sauce, lemon juice, onion, mustard and Worcestershire sauce, and heat. Spread this sauce on both sides of the chops and sprinkle with salt and pepper. Let stand for one hour, turning occasionally. Try out the pork trimmings in a heavy skillet and brown the chops. Cover and let cook until tender. When almost done add the spiced prunes and let them cook a few minutes in the gravy. Arrange the chops on a hot serving platter with the prunes around them and pour the gravy on top.

Spiced Prunes

1 teaspoon vinegar
bit of stick cinnamon
few cloves
1 tablespoon brown sugar
½ pound prunes

Put prunes in a saucepan and add water to almost cover. Cook slowly until tender, then add vinegar, stick cinnamon, cloves and brown sugar. Simmer until most of the liquid is absorbed.

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PORK & BEANS, Penthouse, 26 oz. can . . . 10c
LIBBY PEAS, Garden Sweet Fcy., No. 2 can . 14c
STRING BEANS, Lorraine Cut, No. 2 can . . 10c
TOMATO SAUCE, Gardenside, 8 oz. can 5c
CAMPBELL SOUPS, Veg-Beef, Chicken, Noodle 14c
CAMPBELL SOUPS, Veg., Vegetarian, 10½ oz. can 13c
RANCHO SOUPS, Asparagus, Pea, Tomato, 10½ oz. 6c
BABY FOODS, Heinz or Gerber Strained, can 7c
PEACH JAM, Dude Ranch, delicious, 2 lb. glass 49c
PUMPKIN, Del Monte Fancy, No. 2½ can 11c
CORN, Country Home Cream Style, No. 2 can 13c
BEETS, White Tag Diced, No. 2 can 9c
CARROTS, White Tag Diced, No. 303 can . . 7c

SEEDLESS RAISINS
Make a raisin pie — he'll love it!
2 lb. pkg. 20¢

NU-MADE MAYONNAISE
The really fresh mayonnaise!
Quart Jar 47¢

Deviled Ham, Cudahy, 3 oz. cn 13c
Treet, Tang, Kem Mts, 12 oz. 29c
Riviera Raviola, 15 oz. glass 13c
Oysters, Pedigree Brd, 7½ oz. 35c
Dehyd. Sw. Potatoes, Vita Yam 18c
Banana Flks, Konana, 5½ oz. 26c
Raisins, Sun Md Nectar, 15 oz. 12c
Bouillon Cubes, Steero, 12 cbs. 23c

Royal Satin Shortening 3 Lb. jar 59c
Snowdrift Shortening 3 Lb. jar 68c
DUZ Granulated Soap 21½-oz. pkg. 23c
Woodbury's Facial Soap 3 bars 23c

Duchess Salad Dressg, qt. jar 35c
Miracle Whip Dressg, qt. jar 40c
Med. Rp Olives, Lindy, 16 oz. 22c
Lg. Lima Beans, Calif., 2 lbs. 25c
All Bran, Kelloggs, 16 oz. pk. 18c
Grapenuts Wht Meat, 16 oz. 12c
Albers Corn Flakes, 11 oz. 8c
Ovaltn, pl., cho., 16 oz. 14 oz. 61c
Boraxo, cleans hands, 10 oz. 12c
Hand Lotion, True Am, 12 oz. 25c
Silv Crm Polish, Wrights 8 oz. 19c
Soil-Off Cleaner, qt. bottle 60c
Purex, gentle bleach, ½ gal. 21c
White Magic Bleach, ½ gal. 17c
Calo Dog Fd, dehyd. 8 oz, 3/10c
Milk Bn Jr., Tiny Bits, sm pkg 11c

Edwards lb. Coffee, Vac-Pack Jar 28¢
Nob Hill 2 lbs. Whole Roast Coffee 45¢
Airway 3 lbs. Whole Roast Coffee 58¢
Lipton's Tea Yellow Label, 10c pkg. 9¢
Canterbury Black Tea, ¼ lb. pkg. 22¢
P'nut Butter Howdy, 2-lb. jar 45¢
Wheaties Giant Size, 12 oz. pkg. 14¢

Marmalade, Tropical, 2 lb gl 33c
Purple Plum Jm, Starr 2½ gl 35c
Beeville Honey or B-Z-B, lb. 29c
Sleepy Hollow Syrup, 16 oz. 21c
Pancake Flr, Suzanna, 3½ lb 19c
Bisquick Flour 31c
Muffin Mix, Duff's, 14 oz pk 22c
Flour, Kitchen Kraft, 5 lbs. 24c
Baking Soda, A & H, 1 lb., 3/25c
Table Salt, 10 lb. bag 26c
Van. & Lem. Flav, West, 4 oz. 7c
Mello-Whip, whips crm, 2 oz. 5c
Bt Sug, bring stamps 25 lb $1.55
Pwd Sugar or Brown, lb ctn 8c
Maderia Wne, Verd, 25 oz. $2.15
Champgn, Mt Crto 26 oz. $1.98

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Safeway Meats

VEAL FEATURES
Leg Roast or Rmp, A Grd 33c B 30c
Shldr Roast A Grd 28c B Grd 26c
Rib Veal Chops, A Grd 38c; B 36c
Loin Veals Chops, A Grd 42c B 38c

Beef Short Ribs, A & B Grade, lb. 19c
Bacon Jowls, square cut, lb. 25c
Sirloin Stk, C Grade, point free, lb. 28c
Beef Roasts, C Grd., point free, lb. 22c

		Pts.
T-Bone Steak, A Grd 48c; B 41c		14
Round Steak A Grd 38c; B 34c		15
Leg of Lamb, A Grd 38c; B 34		7
Shldr Lamb, A & B Grd lb 34c		4
Rib Lamb Chops, A 43c; B 39c		7
Sliced Halibut, lb.	39c	

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PRUNES
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RIBIER GRAPES
Sweet, delicious table grapes lb. 11¢

JONATHAN APPLES . . . . . lb. 9½c
ORANGES, really sweet . . . . 5 lbs. 48c
EGG PLANT, bread and fry . . . . . lb. 8c
ONIONS, mild, yellow . . . . . 3 lbs. 8c

REMEMBER—Christmas Packages for the boys overseas must be mailed between September 15 and October 15.

SUNDAY, SEPTEMBER 24
PAPER DAY IN SALEM

City-wide house-to-house pickup of bundled newspapers, magazines and old books by Boy Scouts. Place your bundles in front of residence or business house before noon Sunday, September 24th. Sponsored by Marion County Salvage Committee and Boy Scouts.

U. S. Victory Waste Paper Campaign

SAFEWAY

Save on Canning Needs

Fruit Jars
• Kerr Mason
• Kerr Glasstp
• Vacu-Seal
Dozen Pints 59¢

Fruit Jars
• Kerr Mason
• Kerr Glasstp
• Vacu-Seal
Dozen Quarts 69¢

WIDE MOUTH LIDS Kerr, 1 doz. in ctn. doz. 14¢
REGULAR LIDS Kerr, Bernardin, Vacu-Seal. 3 doz. 25¢
WIDE MOUTH CAPS Kerr. doz. 33¢
ECONOMY CLAMPS Kerr. 2 doz. 25¢
ECONOMY CAPS Kerr. 2 doz. 33¢
REGULAR CAPS Kerr, Ball, Vacu-Seal. doz. 21¢
JAR RUBBERS Bulldog or Ball Reg. 3 doz. 10¢