



Versatile Vegetable—A more-or-less meatless meal once a week is a welcome change for most people, particularly if you serve a good, healthy vegetable, well dressed up, as the mainstay, accompanied by others which go well with it, and by potatoes, spaghetti or rice for further filling ingredients. Eggplant is one of the most versatile of vegetables, though many Americans have tasted it only fried in slices, one of its least interesting manifestations. Here are some changes you can ring in using eggplant dishes as the focal point of good meals.

Victory MENUS

Chef's Eggplant

12 slices eggplant, 1/2 inch thick
1 egg, slightly beaten
2 tablespoons water
1 teaspoon salt
1/2 cup melted margarine or butter
1 cup quick oats

Cook eggplant in boiling, salted water until almost tender. Drain. Combine egg, water and seasonings. Add melted butter or margarine to oats. Dip eggplant in egg mixture. Place on greased cookie sheet or in shallow pan. Heap oats mixture on each slice. Place under broiler until brown. Serves six.

Armenian Eggplant

1 eggplant
1/2 cup oil
1/2 cup milk
1/2 cup bread crumbs
1/2 cup melted butter or margarine
1/2 cup salt and pepper

Melt shortening in iron skillet. Add lamb, cut in small pieces, and brown lightly on all sides. Remove from skillet and place meat in a greased casserole. Pour one-half cup water into the pan in which the meat was browned. Bring this to a boil and pour the liquid over the meat. Sprinkle meat with two tablespoons flour, salt and pepper. Add layers of sliced leeks, tomatoes, layers of peeled, and thinly sliced cheese. Sprinkle again with flour, salt and pepper. Cut peeled, sliced eggplant into finger-length strips and place on top of casserole contents. Pour milk over all. Cover and bake at 350 degrees for 45 minutes. Remove cover, sprinkle with buttered bread crumbs and bake 10-15 minutes longer, until crumbs are browned.

Italian Eggplant

1 medium-sized eggplant
1 can tomatoes
1 clove garlic
1/2 lb. Mozzarella (soft Italian cheese)
salt and pepper to taste
1/2 teaspoon oregano

Peel and slice eggplant. Soak in salted water for 20 minutes. Place enough salad oil in skillet to cover bottom. Chop garlic and simmer a few minutes in oil. Remove garlic from pan and fry eggplant until tender. Place layer of eggplant in casserole dish, then cover with a layer of tomato, cheese and seasonings. Continue until all ingredients are used up. Bake in 350 degree oven 30-40 minutes.

Hot Ginger-squares

Just add WATER—that's all!

Keep spices in tight containers away from light and heat.

refrigerator 2 to 3 hours, stirring at end of first hour.

Chicken for Supper

Chicken Maryland - Buttered Cauliflower Muffins - Lemon Meringue Pie

Chicken Maryland

4 lbs. frank chicken
1/2 cup flour
salt and pepper
1 egg
2 tablespoons water
1 cup cream
1/2 cup butter
1/2 cup bread crumbs
1/2 cup butter or margarine
1 teaspoon lemon juice

Have chicken cut in pieces for serving. Wash and dry pieces. Roll in flour which has been seasoned with salt and pepper, then in beaten egg diluted with water and finally in bread crumbs. Place in a baking dish greased with butter or margarine. Bake uncovered at 400° one hour. Baste several times with melted butter or margarine to which has been added 2 tablespoons of

water and lemon juice.

Blend 1/4 cup flour and 1/4 cup pan drippings. Add more seasoning if necessary. Stir in strained giblet stock and cream and cook until sauce thickens again, stirring constantly. Place several tablespoons of sauce on each serving plate, put the baked chicken on the sauce.

Lemon Meringue Pie

1 cup sugar
1/2 cup cake flour
1/2 cup boiling water
1 egg separated
1/2 teaspoon grated lemon rind
4 tablespoons lemon juice
1/2 cup butter or margarine
1/2 cup whipping cream
1/2 cup brown sugar
1/2 cup lemon juice
1/2 cup whipping cream
1/2 cup brown sugar

Combine sugar, cake flour and salt. Gradually stir in boiling water and cook 15 minutes, stirring constantly until mixture thickens, then occasionally. Mix together slightly beaten egg yolks, lemon rind and juice. Add to thickened mixture and cook 2 minutes, stirring constantly. Add

butter or margarine. When slightly cool, turn into baked pastry shell. Cover with meringue made by gradually beating powdered sugar into stiffly beaten egg whites. Bake at 350° about 15 minutes.

Sunday Spread

Honey Balls with Lime Wedges
Roast Leg of Lamb
Browned Potatoes
Tomato and Caper Salad - Rice Bread
Chocolate Cookies - Ice Cream

Chocolate Cookies

1/2 cup butter or margarine
1/2 cup sugar
1 egg
1/2 cup flour
1/2 cup cocoa
1/2 cup milk
1/2 cup brown sugar
1/2 cup baking powder
1/2 cup milk

Put the chocolate to melt in double boiler. Cream butter or margarine and gradually add sugar. Add well-beaten egg and melted chocolate. Mix and sift flour, baking powder and salt. Add to mixture alternately with

milk. Drop from a teaspoon onto a greased cookie sheet and bake at 375° until done (about eight minutes). This makes about 15 cookies.

Wheatland Expects Belated Increase

Wheatland—Wheatland school with 23 students enrolled, started Monday. There will be three additional students soon. Six were beginners: Clyde Fraundt, Darlene Baker, Floyd Baker, Virgil Cleverger, Howard York and Frances Peoples. Austin Fields and Margie Michael are in the eighth grade.

There are five Amity high school students from Wheatland in this term.

Turn a mattress regularly side to side and end over end. Avoid sitting on the edges to prevent sagging.

How Salt Has Flavored History

WHERE THIRST IS QUENCHED WITH SALT WATER

CORNISH TIN MINERS WHO SWEAT PROFUSELY IN THE EXCESSIVE UNDERGROUND HEAT DRINK SALT WATER TO MAINTAIN HEALTH!

SEASON WITH LESLIE

SAFEWAY

for top quality foods at money saving prices

Only top quality bread will give you delicious golden toast... and Safeway has the bread that meets the test. Here you'll find bread made with plenty of milk and sugar... and the finest flour, too! Its flavor blended to give you the most in taste and texture and... at Safeway... always extra fresh!

Peanut Butter	FULL FLAVORED ROAST	2-LB. JAR	39¢
Tomatoes	GARDENSIDE STANDARD	No. 2 1/2 can	14¢
Cherub Milk		2 Tall Cans or 4 Baby Tins	17¢
Edwards Coffee	REG. OR DRIP	1-lb. jar	28¢
		2-lb. jar	54¢
Nob Hill Coffee	WHOLE BEAN	2-lb. bag	45¢
Airway Coffee	Ground Fresh While You Wait	3-lb. bag	58¢
Hershey's Cocoa	Nourishing Healthful	1/2-lb. pkg.	10¢
Van Houten Cocoa	Always Good	1/2-lb. pkg.	36¢
Malted Milk	CARNATION CHOCOLATE	1-lb. jar	39¢
Borden's Hemo	DELICIOUS HOT OR COLD	1-lb. jar	59¢
Tea	CANTERBURY Orange Pekoe	1/2-lb. pkg. 22¢ 1-lb. pkg. 43¢	85¢
Quaker Oats	QUICK COOKING	3-lb. pkg.	28¢
Wheaties Cereal	BUY THE GIANT SIZE		15¢
Nabisco 100% Bran		1-lb. pkg.	17¢
Kellogg Corn Flakes		11-oz. pkg.	9¢

Mrs. Wright's BREAD

Raisin 12¢ 1-lb. loaf
Cracked Wheat 11¢ 1-lb. loaf
White or Wheat 12¢ 1 1/2-lb. loaf
9¢ 1-lb. loaf

BEET SUGAR
Stamp 38
5-lb. sk. 32¢

Vegetable Cocktail
V-8—Fancy
46-oz. can 31¢

TOMATO JUICE
Sunny Dawn Fcy.
No. 2 can 10¢

Have you tried these bread winners?

SWEET TOASTS
Toast slices bread on one side; spread untoasted side with toast topping, cut in strips and place under broiler until mixture bubbles. Each mix sufficient for 6 slices bread.

Cinnamon Toast—Combine 1/4 cup sugar, 1/4 teaspoon cinnamon, 1 1/2 teaspoons flour and cut in 2 tablespoons butter or margarine.

Butterscotch Toast—Cut 2 tablespoons butter or margarine into 1/4 cup brown sugar.

Honey-Cinnamon Toast—Butter toast; spread with honey and sprinkle lightly with cinnamon.

BREAD CRUMB DUMPLINGS
Sift and measure 1 cup all-purpose flour; sift again with 3 teaspoons baking powder and 1 teaspoon salt. Add 1 cup dry bread crumbs. Cut in 2 tablespoons shortening; add 1 well-beaten egg, 3/4 cup milk and 1 tablespoon grated onion. Mix carefully and drop on gently boiling stew or gravy. Cover lightly and steam 20 minutes without removing cover. Makes 12 dumplings.

Grapefruit Juice	Town House Fancy	46-oz. can	29¢
Blended Juice	BLEND O' GOLD	No. 2 can	18¢
Orange Juice	VITA PAK BRAND	46-oz. can	46¢
Cheese	Breeze and Dutch Milk Amer. and Pim.	1/2-lb. pkg.	20¢
Tang	CUDAHY Lunch Meat (5 pts.)	12-oz. can	32¢
Pancake Flour	Suzanna brand	20-oz. pkg.	9¢
Pea Soup	HEINZ BRAND	11-oz. can	14¢
Veg. Soup	Campbell's	10 1/2-oz. can	13¢
Matches, Ideal Tip		ctm.	27¢
Toothpicks		5¢ size pkg.	4¢
Clothes Bleach	WHITE MAGIC	quart	10¢
Soil Off	FOR WOODWORK	quart	60¢
Ammonia	PACIFIC BRAND	12-oz. bot.	8¢
Cherries	HUNTS BLACK	No. 2 1/2 can	40¢
Prunes	RED TAG Fancy	No. 303 jar	14¢
Olives	LIBBY'S CHOPPED	4 3/4-oz. glass	14¢
Magnolia Prunes		2-lb. pkg.	29¢
Walnut Meats		1/2-lb. pkg.	55¢
Vinegar	OLD MILL CIDER	1-gal. jug	52¢
Baking Soda	ARM & HAMMER	1-lb. pkg.	3/25¢
Margarine	SUNNY BANK (12 pts.)	1 lb.	20¢
Eggs, grade A, large		doz.	66¢

Duff's Mixes Gingerbread, Muffin and Waffle 14-oz. pkg. 22¢	Kitchen Craft FLOUR 25-lb. sack \$1.15 50-lb. sack \$2.25	Soda Crackers Krispy brand 2-lb. pkg. 31¢
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Wherever Radiant Heat is Needed

\$1.60

FRESH PRODUCE

Green Peppers	Fine for Stuffing—lb.	61¢
Bartlett Pears	Extra fcy. & fcy. pak—lb.	11¢
Jonathan Apples	Extra fcy. & fancy—lb.	11¢

Garlic Salt adds variety to ordinary dishes

No muss, no fuss... just shake in appetizing garlic flavor this easy way.

Schilling KEEP BUYING BONDS

Ovensweet Ready-to-Eat! RUSKETS

WHOLE WHEAT · OVENSWEET

The West's Favorite CEREAL

14oz

SAFEWAY MEATS

Sirloin Steak Grade A, lb. 40¢ (5 pts.) Gr. B, lb. 33¢	Standing Rib Roast 7-inch cut (4 pts.) Grade A, lb. 32¢ Grade B, lb. 30¢
Ground Beef (only 2 pts.) lb. 28¢	CHICKENS New York dressed COLORED FRYERS lb. 49¢ FOWL lb. 42¢
Round Steak (6 pts.) "A" lb. 38¢ "B" lb. 34¢	
Beef Roast Arm & (2 pts.) Blade "A" lb. 27¢ "B" lb. 25¢	
Veal Steak Sirloin (3 pts.) "A" lb. 36¢ "B" lb. 33¢	
Veal Chops Rib (3 pts.) "A" lb. 38¢ "B" lb. 36¢	
Veal Roast Shldr. (2 pts.) bone in "A" lb. 28¢ "B" lb. 26¢	
Lamb Chops Rib (3 pts.) "A" lb. 43¢ "B" lb. 39¢	
Luncheon Loaves Type 2 Assorted (2 pts.) lb. 48¢	
Luncheon Meat A.C. Minc'd (5 pts.) lb. 37¢	
Wieners S.C., Type 2 (3 pts.) lb. 41¢	

GIL GRINS BUT LAURA WINS

LOOK, OLD MAN, IF YOU VALUE OUR FRIENDSHIP, TAKE A THIRD HELPING...

THAT'S HIS COV'Y WAY OF SAYING HE'LL BE EATING LEFTOVERS ALL WEEK!

GO EASY ON THOSE BAKED APPLES, PAL I'D LIKE ONE FOR BREAKFAST TOMORROW!

LOOK, GREAT GREY-BRAIN WOULD YOU LIKE TO TAKE OVER THE SHOPPING?

HES RIGHT, TOO, BETH, I'M ALWAYS GETTING TOO MUCH OR TOO LITTLE!

SEE, YOU BUY EXACTLY WHAT YOU NEED... WEIGH IT YOURSELF... AND PAY FOR IT BY THE POUND.

THERE'LL BE NO MORE DINNER TABLE SPATS NOW THAT I KNOW ABOUT SAFEWAY!

TOMORROW, MY PIGEON, YOU'RE GOING SHOPPING WITH ME - AT SAFEWAY!

Broccoli	Fresh and Green	lb. 17¢
Eggplant	Local Crop	lb. 9 1/2¢
Dry Onions	White Wax	lb. 6¢
Squash	Hubbard and Marblehead	lb. 5¢
Turnips	No Tops to pay for	lb. 10¢
Cabbage	Crispy, Green Solid Heads	lb. 5¢
Cauliflower	Snowy White	lb. 14¢
Potatoes	No. 1 grade, 10 lbs. No. 2's 50-lb. sk.	38¢ 1.14

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Direct from the stage of San Francisco Opera House

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