

Pantry Patter

A Welcome Friday Dish
 Mixed Juice Cocktail
 Scallops en Brochette
 Tomatoes Stuffed with Olives
 Cauliflower Soup
 Chicory with Peppercorns
 Chocolate Nut Pudding
 (Recipes Serve Four)

Scallops en Brochette
 4 thin slices bacon
 1 pound scallops
 Salt and pepper
 Lemon Juice
 Soft bread crumbs
 Chopped parsley
 8 large mushrooms

Cut bacon in squares and partially cook half of them. Parboil scallops until they shrink slightly. Cut in halves and season with salt, pepper and lemon juice. Put on skewers, first a square of raw bacon, then three scallops, alternating with cooked bacon and mushrooms, and the last a square of raw bacon. Roll each skewer in soft bread crumbs mixed with chopped parsley. Arrange across a bread pan. Broil or bake until bacon is crisp and brown, turning several times. Toast one slice of bread for each two skewers and cut in halves diagonally. Moisten with melted butter and season to taste with lemon juice. Push

Tomatoes Stuffed with Olives
 4 tomatoes
 1/2 cup soft bread crumbs
 1/2 cup stuffed olives, chopped
 1/2 teaspoon salt
 Few strains freshly ground pepper

Remove tops from tomatoes, drain pulp. Measure and add an equal amount of stale bread crumbs, olives, salt and pepper. Fill tomatoes and cover with buttered crumbs. Bake at 350° 18 minutes or until crumbs are browned.

Stretch the Meat
 Rice and Egg Hash
 Omelette
 Veal Chop Suet
 Fried Noodles
 French Fruit Salad
 (Recipes Serve Four)

Veal Chop Suet
 2 tablespoons fat
 2 cups minced veal, cut in strips
 1/2 green pepper, cut fine
 1 cup shredded onion

The Sunday Meal
 Anchoa Canapes
 Salmi of Duck
 Golden Sweets in Jacket
 Peas French Style
 Rack Carrot Sticks
 Rhubarb Betty
 (Recipes Serve Four)

Salmi of Duck
 2 tablespoons butter or margarine
 1/2 small onion, chopped fine
 4 shallots, chopped fine
 1/2 pound mushrooms, sliced
 2 tablespoons flour
 1 cup claret
 2 tablespoons chopped celery
 1 cup stock
 1 tablespoon minced parsley
 1/2 teaspoon thyme
 1/2 teaspoon Worcestershire sauce
 2 cups chopped cooked duck
 2 dozen olives, pitted
 Salt and pepper

Melt the butter or margarine and saute in it the onion, shallots and mushrooms. Add flour and continue cooking over a very low flame until the flour is a light brown. Add claret and stock, herbs and seasonings and

simmer for 15 minutes. Add the duck and olives. Heat to the boiling point, adding more pepper and salt to taste. Turn onto a hot platter and garnish with toast points.

Rhubarb Betty
 2 cups dried rhubarb
 2 cups dried cubes (leftovers are fine)
 1 cup sugar
 3 tablespoons light corn syrup
 1/2 cup orange juice
 1/2 teaspoon lemon juice
 1/2 teaspoon salt
 2 tablespoons butter or margarine (melted)
 1/2 cup boiling water

Mix ingredients and pour into buttered baking dish. Cover and bake 35 minutes in moderate oven. Stir. Uncover and bake 15 minutes to brown the top. Serve plain, with lemon sauce or cream.

That "creaming sweet to top off the meal" is just as im-

portant in a lunch box as it is in a meal served at home. It's a good idea to include fruit often; but children and grown-ups alike will appreciate having something to go with the fruit.

LEGAL
NOTICE OF HEARING OF OBJECTIONS TO FINAL ACCOUNT
 NOTICE HEREBY IS GIVEN THAT W. E. STEWART, JR., as the duly appointed, qualified and acting administrator of the estate of Frank Lynch, deceased, has duly rendered and presented for settlement and filed in the Circuit Court of the State of Oregon, County of Marion, Probate Department, a final account of his administration of said estate; and that Tuesday the twenty-sixth day of November, 1946, at the hour of ten o'clock in the forenoon of said day, at the courtroom of said court in the Marion County Courthouse in the City of Salem, Marion County, Oregon, have been duly fixed and appointed by said court as the time and the place for the hearing of objections to said final account and the settlement thereof.

Dated and first published the twenty-fourth day of October, 1946.

W. E. STEWART, JR.,
 Administrator of the Estate of Frank Lynch, Deceased.
 Oct. 24, 31, Nov. 7, 14, 21.

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From where I sit... by Joe Marsh

Why Bert Won First Prize

Folks weren't surprised when Bert Childers won first prize for his corn at the county fair.

Yet the judges admit it wasn't just because Bert had the finest ears of corn. He knew how to display them: neatly arranged, with the husks cleanly trimmed, and the booth white and spotless.

"Trimming" sure makes a difference no matter what you're offering—as Andy Botkin, keeper of the Garden Tavern, well knows. Andy doesn't just sell good beer. He sells it in a place that's clean and attractive...in nice surroundings that belong with the enjoyment of a wholesome beverage of moderation.

And Andy, of course, is a whole-hearted supporter of "Self Regulation." That's the system by which the Brewers and tavern keepers themselves make sure that taverns selling beer are clean and orderly.

Andy from where I sit, people like Andy also rate a "first prize." Not just for the quality of the product—but for the "trimmings" too.

Joe Marsh

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THE Trimmings MAKE THE FEAST!



IGA FOOD STORES

PELECO SWEET POTATOES	No. 2 1/2 Can	27c
RADIANT FRUIT CAKE MIX	1 lb. Pkg.	39c
PENNANT MINCE MEAT	30 oz. Jar	37c
ALL GOLD FRUIT COCKTAIL	No. 2 1/2 Can	39c

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Oregon's Finest 1 lb. 39c

RED EMPEROR GRAPES 1 lb. 19c

UTAH GREEN CELERY 1 lb. 6c

FLORIDA ORANGES 2 doz. 53c Size 288
 Chuck Full of Sweet Juice

A FAVORITE SEA FOOD DELICACY

BLUE PLATE SHRIMP No. 1 can 74c

SMALL GULF MAID SHRIMP No. 1 can 63c

PIECES AND STEMS MUSHROOMS 4 oz. can 37c

TO MAKE YOUR DINNER A COMPLETE FEAST FOR EVERYONE

VALLEY BLOOM PEACH PRESERVES	1 lb. jar	45c
VALLEY BLOOM APRICOT PRESERVES	1 lb. jar	45c
ELSINORE TOMATO JUICE	No. 2 can	12c
DEEP SOUTH BLENDED JUICE	No. 2 can	17c
DEEP SOUTH BLENDED JUICE	46 oz. can	39c
TEXAS VALLEY GRAPEFRUIT JUICE	2 No. 2 cans	25c
TEXAS VALLEY GRAPEFRUIT JUICE	46 oz. can	29c
ANAGOLD ORANGE JUICE	No. 2 can	19c
ANAGOLD ORANGE JUICE	46 oz. can	49c
SILVER FALLS PRUNE PLUMS	No. 2 1/2 can	25c
GREAT VALUE SLICED PEACHES	No. 2 1/2 can	29c
ELSINORE CUT STRING BEANS	No. 2 can	23c
ELSINORE WHOLE KERNEL CORN	No. 2 can	19c
ROSEDALE TENDER SWEET PEAS	No. 2 can	19c

4 LOVELY TEASPOONS IN CAMELOT PATTERN
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Miscellaneous Foods — Save at IGA!

DENISON'S CHILI CON CARNE	No. 1 can	25c
HOODY'S PEANUT BUTTER	1 lb. jar	31c
CALIFORNIA PEARL RICE	2 lb. pkg.	29c
CROWN BEST PATENT FLOUR	25 lb. sack	1.65
CROWN BEST PATENT FLOUR	10 lb. sack	71c
BERKO PUDDING POWDER	2 pkgs.	19c
PLAIN OR IODIZED IGA SALT	2 pkgs.	15c
SEA ISLAND POWDERED SUGAR	1 lb. pkg.	11c
SEA ISLAND BROWN SUGAR	1 lb. pkg.	10c
KELLOGG'S CORN FLAKES	11 oz. pkg.	11c
KELLOGG'S RICE KRISPIES	5 1/2 oz. pkg.	11c
QUICK OR REGULAR CREAM OF WHEAT	28 oz. pkg.	27c
SPERRY WHEAT HEARTS	28 oz. pkg.	25c
SPERRY PANCAKE FLOUR	28 oz. pkg.	24c
SPERRY PANCAKE FLOUR	4 lb. sack	43c
CALIFORNIA BLACK MISSION FIGS	12 oz. pkg.	29c
CALIFORNIA CALIMYRNA FIGS	12 oz. pkg.	35c

— PRICES EFFECTIVE AT THE FOLLOWING IGA STORES —

KRUEGER'S KASH & KARRY About 1 mile east of State Hospital East Center at 40th Street PLENTY OF PARKING SPACE	BERG'S GROCERY 1701 Center Street Corner of 17th	STATE STREET MARKET 1230 State Street "In the Heart of the City"	OREY'S BROADWAY GROCERY Broadway at Market COMPLETE FOOD STORE
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