

### The Sauce the Difference for These Croquettes

It's the sauce that makes the difference some times. Try these croquettes:

**Salmis Croquettes With Olive Sauce**

1/2 cup white sauce mix  
1 cup water  
2 cups (1 lb. can) minced salmon  
1 tablespoon minced onion  
1 tablespoon chopped parsley  
1/2 teaspoon salt  
Pinch of cayenne pepper  
2 eggs  
1 tablespoon heavy cream  
1 teaspoon lemon juice  
1 tablespoon water  
Dry bread crumbs

Combine white sauce mix and water in a saucepan. Cook over medium heat, stirring constantly, until smooth and thick. Add salmon and seasonings. Beat 1 egg with cream

lightly. Add to fish mixture. Cook, stirring, 2 minutes. Remove from heat and add lemon juice. Rub a shallow dish with butter and spread mixture to cool. Shape croquettes. Roll in fine bread crumbs, in 1 egg lightly beaten with water and again in crumbs. Fry in hot deep fat (370 degrees F.) until golden brown. Drain on absorbent paper. Serve croquettes with Olive Sauce. Yield: 9 medium-sized croquettes.

**Olive Sauce**

1/2 cup white sauce mix  
1 1/2 cups water  
1/2 cup chopped stoned olives  
Combine white sauce mix and water in a saucepan and stir over medium heat until smooth and thickened. Add olives and serve. Yield: 1 1/2 cups.

Alchemy, the attempt to make gold out of baser metals, is believed to have been founded by the Greeks soon after the birth of Christ.

**NEW 1932 SIMONIZ FLOOR WAX**

Water-repellent—gleams thru 29 damp moppings!

**98c QUART**

Free! 4 pkgs. Flower Seeds with each quart can wax 73c value

**PRICES EFFECTIVE FRIDAY, SATURDAY AND SUNDAY**

**Hershey's Cocoa**  
lb. can 47c 1/2 lb. can 24c

# ERICKSON'S SUPER DOLLAR

**TEA GARDEN Grape Juice**  
46-oz. can 49c  
24-oz. bottle 29c

**CENTENNIAL BEANS**

**Large Lima Beans** 2-lb. Cello Bag 39c  
**Baby Lima Beans** 2-lb. Cello Bag 27c  
**Pinto Beans** 2-lb. Bag 31c  
**Idaho Red Beans** 2-lb. Bag 33c  
**Great North. Beans** 2-lb. Bag 29c  
**Kidney Beans** 2-lb. Cello Bag 43c  
**Small Navy Beans** 2-lb. Cello Bag 27c

**TEA GARDEN PRESERVES**

**Apricot Preserves** 12-oz. Jar 4 jars \$1.00  
**Peach Preserves** 12-oz. Jar 4 jars \$1.00  
**Strawberry** 12-oz. Jar 3 jars \$1.00  
**Pineapple** 12-oz. Jar 4 jars \$1.00

**Chun King Chinese Food**

**Meatless Chow Mein** 46-oz. can 73c  
**Beef Chow Mein** 46-oz. can 93c  
**Chicken Chow Mein** 46-oz. can 93c

**Hormel Canned Meats**

**Chili with Beans** 15-oz. tin 33c  
**Potted Meat** 1/2 size can 3 cans 23c  
**Deviled Ham** 1/2 size can 2 cans 35c  
**Pigs Feet** Large 28-oz. Jar 59c  
**Deviled Tongue** 1/2 Size 2 cans 31c  
**Beef Stew** Large 24-oz. can 49c

**BIG SAVINGS—STOCK UP NOW!**

**CORN** No. 303 can 7 cans \$1.00  
**BEETS** No. 303 can 11 cans \$1.00  
**Green Beans** No. 303 6 cans \$1.00  
**TOMATOES** No. 303 can 7 cans \$1.00  
**TOMATOES** No. 2 can 5 cans \$1.00  
**Pork & Beans** No. 2 1/2 5 cans \$1.00  
**Pork & Beans** No. 300 10 cans \$1.00  
**Margarine** Holiday, Colored and Quartered 5 lbs. \$1  
**Strained Meats** Reg. Can 5 cans \$1  
**Toilet Tissue** Waldorf 13 rolls \$1  
**Tomato Soup** Heinz 10 cans \$1  
**Peanuts** Salted, White House 8-oz. cans 2 cans 55c  
**Velveeta** Kraft's Cheese Food 2-lb. loaf 89c  
**Swiftning** Shortening 3-lb. can 79c  
**Ketchup** Heinz Tomato 14-oz. bot. 19c

## tasty tender MEATS

**HAMS** Smoked Skinned Whole or Shank Half lb. 57c

**PICNICS** Short Shank Smoked 4 to 8-lb. average lb. 37c

**JOWL BACON** Trimmed Squares lb. 25c

**Swift Premium, Tender Grown FROZEN FRYERS** 1 lb., 8 oz. Ave. \$1.09 Each

**U.S. GOOD & U.S. CHOICE STEER BEEF**

**RIB ROAST** Prime lb. 65c

**STEAKS** Round Swiss and Sirloin lb. 75c

**SHORT RIBS** lb. 25c

**Pork Shoulder—Picnic Style**

**ROAST** LB. 39c

**ROAST** LB. 49c

**STEAKS** LB. 49c

**ROAST** LB. 59c

**BEEF** 2 lbs. 89c

**ROAST** LB. 53c

**HENS** LB. 49c

**Spare Ribs** lb. 49c

# ERICKSON'S

**NEW! M-J-B Quick Cooking RICE** 2 pkgs. 25c

**COFFEE** M.J.B., with coupon from M.J.B. Instant Rice lb. 77c

**SUNSHINE KRISPY Crackers** 2-lb. box 47c

**Cheezit** 6 oz. 17c

**Midget Jellies** 10 oz. 21c

**Dennison's Meat Balls WITH GRAVY** 16-oz. can 45c

**Give Your Child Hot OVALTINE at Breakfast!** MEDIUM 41c LARGE 79c

**KITCHEN QUEEN flour**

10-lb. bag 79c

25-lb. bag \$1.89

# MARKETS GREAT SUPER DAYS!



**SHRIMP** Lou-Z-Ana Small Whole 3 cans 1.00  
5-oz. cans

**RHUBARB SAUCE** Oregon No. 303 Jars 22 Jars 1.00

**SWEET PEAS** Cottage No. 303 cans 10 cans 1.00

**Pineapple Juice** Libby's 46-oz. can 4 cans 1.00

**Tomato Juice** Libby's 46-oz. can 4 cans 1.00

**WAX PAPER** Diamond 125-ft. Roll 6 pkgs. 1.00

**TOILET TISSUE** Scol 1000-Sheet Roll 10 rolls 1.00

**Clams** MINCED No. 1/2 size can 4 cans \$1

**Chowder** 15-oz. can 4 cans \$1

**Spaghetti** 15-oz. can 8 cans \$1

**Spaghetti** 15-oz. can 10 cans \$1

**Spaghetti** and Meat Balls 15 1/2-oz. cans 4 cans \$1

**Sausage** VIENNA 5-oz. cans 6 cans \$1

**Sausage** PORK 8-oz. cans 3 cans \$1

**Dried Beef** 2 1/2-oz. jars 3 jars \$1

**Oysters** 12-oz. can 3 cans \$1

**Tuna** 1/2 size can 4 cans \$1

**Tuna** No. 1/2 size can 4 cans \$1

**Meat** POTTED No. 1/2 size can 4 cans 25c

**Appelizers** 5-oz. jar 5 jars \$1

**ORANGES** SUNKIST—Best for Juice 50 Oranges 49c

**CAULIFLOWER** Snow White lb. 10c

**CELERY HEARTS** Green, Solid, Crisp Cello Pkg. 19c

**PEAS** New Full Pod Florida 2 lbs. 29c

**NEW POTATOES** Florida A Size 2 lbs. 19c

**BEG-MORE DOG & CAT FOOD**

2 tall cans 29c 6 tall cans 85c

**Yes Sir Dog Food** 3 tall cans 25c

**Please Dog Food** 3 tall cans 29c

**ERICKSON'S**

2825 South Commercial 3080 Portland Road 3820 East State Street

### Use Thrifty Pork Cuts In Varied Ways; Supply Plentiful, Specials On



**Pork Chop Medley**—A flavor team that's hard to beat is pork chops, apples and sweet potatoes. Here the trio is baked in a casserole for a complete meal-in-a-dish. Current jelly, mustard and nutmeg give it the final perfect flavor touch.

These days one of your "buy-meats" is tender. Remove meat from the meat counter will be pork for pork continues in good supply. Attractive prices and frequent "specials" make it a smart choice for either guest or family meals.

**Use economical end-cut pork chops** in flavor-rich combination dishes, such as this pork, apple and sweet potato casserole. Pop it into the oven, prepare a salad and your dinner worries are over!

**PORK CHOP MEDLEY**—  
3 or 4 end-cut pork chops or pork steaks  
1 No. 2 can apple slices  
4 small, cooked sweet potatoes  
1/2 cup seedless raisins  
1/2 cup brown sugar  
Nutmeg, salt, pepper  
2 tablespoons currant jelly  
3 tablespoons prepared mustard

Place an equal quantity of apple slices at either end of a 12 by 8 inch baking dish. Thickly slice sweet potatoes and place between apples. Scatter raisins over all and sprinkle with brown sugar and nutmeg. Beat jelly and mustard until smooth. Trim excess fat from pork chops and coat both sides with jelly mixture. Place on potatoes and apples and sprinkle with salt and pepper. Bake, uncovered, in a 350 degree F. oven for 1 1/2 hours, 3 to 4 servings.

Side by side with end-cut pork chops in the line-up of economy meats. Here's a tasty way of preparing pork shoulder steaks. Brine them to fork tenderness in light soy sauce, add flour and blend. Gradually add milk and continue cooking until thickened and smooth, stirring constantly. Add salt and pepper. Combine white sauce and tuna mixture; mix well. Sprinkle with chopped parsley and serve piping hot.

**Jiffy Dessert**  
If you're looking for a dessert that's ready in a jiffy, serve hot pineapple ambrosia. In a 1-quart baking dish, combine 3 can fat, brown pork steaks; remove and brown onions. Drain off spoon off fat. Return steaks to skillet, add apple juice and raisins. Sprinkle with salt, pepper and nutmeg. Cover and simmer until coconut toasts, about 20 over low heat 1 hour, or until minutes.

**Tuna Chowder Good for Lent**

Bring on the soup! What could be more appropriate than a Tuna Chowder bubbling with healthful chunks of tuna blended with tasty vegetables? As a first course or as a meal in itself, supplemented with crackers and perhaps a tossed salad, this hearty protein-packed chowder will appeal to every member of the family.

**TUNA CHOWDER** (Makes 8 Servings)  
2 7-ounce cans solid-pack tuna  
1 cup diced potatoes  
1 cup stewed tomatoes  
1 medium-sized onion, sliced  
1/2 teaspoon celery seed  
2 cups boiling water  
1/2 cup butter or margarine  
1/2 cup all-purpose flour  
3 cups milk  
2 1/2 teaspoons salt  
1/2 teaspoon freshly ground pepper

Place an equal quantity of apple slices at either end of a 12 by 8 inch baking dish. Thickly slice sweet potatoes and place between apples. Scatter raisins over all and sprinkle with brown sugar and nutmeg. Beat jelly and mustard until smooth. Trim excess fat from pork chops and coat both sides with jelly mixture. Place on potatoes and apples and sprinkle with salt and pepper. Bake, uncovered, in a 350 degree F. oven for 1 1/2 hours, 3 to 4 servings.

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**Best Foods Fanning Bread and Butter Pickles** 15-oz. Jar 5 for \$1

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ALL Nutrition! ALL Natural Flavor! Always Thrifty!