

Meat Pie Liked by Family

Meat pie for dinner always is a lift. Here's a tasty meat pie combining thrifty beef stew meat with diced bologna. The pastry, of course, is made with lard, that queen of all shortening for pie crust making.

Beef and Bologna Pie
 1 1/2 pounds beef stew meat
 1 medium onion
 2 cups bouillon
 1/2 cup diced bologna
 1 to 1 1/4 cups diced cooked carrots

Pan-Broiled Bacon, Pineapple Fritters
 Here's a tasty dish using bacon:

Pan-Broiled Bacon with Pineapple Fritters
 12 slices bacon
 Pineapple fritters
 Place a single layer of bacon in a cool frying pan. Cook over low heat, turning frequently. Drain excess fat as it accumulates so that the bottom of the pan is only well greased. Cook slowly until the bacon is a light golden brown and evenly crisped. 4 servings.

Pineapple Fritters
 1 cup sifted enriched flour
 1/4 teaspoon baking powder
 1/4 cup sugar
 1/4 teaspoon cinnamon
 1/4 teaspoon salt
 1 egg, beaten
 1/2 cup milk
 1 tablespoon lard
 1 cup crushed pineapple, drained

Lard for deep-fat frying
 Confectionery sugar
 Sift flour, baking powder, sugar, cinnamon and salt together. Add beaten egg, milk and lard. Beat until smooth, fold in crushed pineapple.

Drop by teaspoons in deep hot lard (350 F.) and fry about 5 minutes or until lightly browned. Drain on absorbent paper. Sprinkle with confectionery sugar. Yield: 24 to 30 fritters.

Upside Down Bran Muffins With Currants

Currants add their bit to this muffin recipe.

Honey Currant Upside Down Bran Muffins
 2 cups ready-to-eat bran
 1/2 cup honey
 1 1/4 cups milk
 1 egg, slightly beaten
 1 cup sifted flour
 1 teaspoon salt
 1/2 cup currants

Combine bran, honey and milk; let soak for 15 minutes. Stir in egg. Sift flour with soda and salt; add to soaked bran and stir only until combined. Put mixture into bottom of each greased muffin cup; sprinkle with 1 teaspoon currants. Fill 1/2 full with better. Bake in moderately hot oven (400 deg.) about 25 minutes. Let stand about 5 minutes before removing from pans. Serve current side down.

WE CERTAINLY AGREE WITH YOU - WE HAVE SUCH TASTY MEAT FOR STEW!

Oh, boy! I have stew today!

We're sorry we ran out of those old fashioned wienies last week. So we will repeat this week in a better style!

- Del Monte... the Best!
- Old Fashioned Wienies 49¢ lb.
 - Old Country Style POLISH SAUSAGE 49¢ lb. (Really Good)
 - Old Fashioned Smoked PORK SAUSAGE 49¢ lb.
 - Armour's Steer Beef Pot Roast lb. 49¢
 - Pure Beef Ground Beef lb. 39¢

- U.S. Inspected Spring LAMB! 69¢ lb.
- Shoulder Roast 49¢ lb.
- Lamb Breast For Steaming 25¢ lb.

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 150 NORTH COMMERCIAL
 SALEM 3-5563

LICKIN'-GOOD CHICKEN

WHAT DO YOU LIKE HAM OR CHICKEN?

TAKE YOUR PICK OR BOTH

THESE FRYERS ARE PRICED BELOW WHOLESALE COST

FRYERS 2 POUNDS AVERAGE WEIGHT GUARANTEED FRESH — NOT FROZEN \$1.19

- Dennison's COCKTAIL SAUCE 12-oz. 25¢
- MAYONNAISE Borden's 1 Quart 49¢
- Jells Best GELATIN DESSERT 8 Flavors 5¢
- SALAD DRESSING Gerber's or Heinz 1 Quart 39¢
- BABY FOODS 4 for 35¢
- SWIFT'S PREM Luncheon Meal 39¢

- TOMATO SOUP Campbell's
- PORK & BEANS Van Camp's 8-oz. can
- BABY LIMA BEANS Tasty Pak—No. 300 can
- TOMATO JUICE Sun-Best—5 1/2 fl. oz. cans
- GREEN OLIVES Madera Brand—Bottle
- CREAM STYLE CORN Elsinore—8-oz.
- SWEET PEAS Tasty Pak—303 cans
- CREAM STYLE CORN Del Monte—303 cans
- SLICED PINEAPPLE Del Monte—9-oz. can
- ROYAL ANN CHERRIES Oregon Brand; 11-oz. can
- CUT GREEN BEANS Tasty Pak
- PINEAPPLE TIDBITS Del Monte—9-oz. cans
- TOMATO CATSUP Heinz
- TOMATOES Red 'n Ripe—No. 2 1/2 cans
- SOLID PAK TUNA Bobco—No. 1/4 flat
- GARDEN PEAS Libby's—203 cans
- CHOCOLATE BITS Nestle's—Reg. Pkg.
- TREND SOAP Large pkg.
- CHUNK STYLE TUNA Bumble Bee—No. 1/4 flat
- PINEAPPLE JUICE Del Monte—46-oz. cans
- TOMATO JUICE Campbell's—46-oz. cans
- PEACH HALVES Hunt's, Heavy Syrup—No. 2 1/2
- CHILI CON CARNE Nalley's
- RED SOUR PITTED CHERRIES Standby No. 2

- BISQUICK 40-oz. Packages 39¢
- Cut Green Beans Santiam No. 300 can 17¢
- Sperry Wheat Hearts 1 Pound 29¢
- Seedless Raisins S&W Quality 11 oz. 18¢

Greater VALUES Greater SAVINGS!

BERGS OPEN DAILY 8 A.M. TO 10 P.M. LOCATED IN THE CAPITOL SHOPPING CENTER

TENDER...DELICIOUS

HAMS

The Perfect Weekend Meat

OUR CUSTOMERS BUY THE FINEST AT PRICES THAT ARE AS LOW OR LOWER THAN ANY IN OREGON

ARMOUR'S STAR • COUNTRY CURED • FROM 12 POUNDS ON UP

HAMS lb. 53¢

BETTER TAKE ADVANTAGE OF OUR BUYING POWER AND MAKE YOURSELF SOME REAL SAVINGS

15¢ COUPON ON BAG TOWARD PURCHASE OF CAKE MIX

for COUPON on Special 10-lb. Sack

GOLD MEDAL FLOUR 10 lbs. 95¢

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- PORTER'S FRESH EGG NOODLES 1-Pound Package 29¢
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- FROM OUR FAMOUS BAKERY OLD FASHIONED OATMEAL COOKIES NOW 35¢ DOZEN "Many Other Varieties"
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- RICE Budget Pak—Long Grain 1-lb. 24¢
- KIDNEY BEANS Budget Pak 25¢
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- SPERRY'S Pancake and Waffle Mix Large Pkg. 53¢
- Imperial Valley Solid Heads LETTUCE 10¢ head
- Arizona Dessert Sweet Large GRAPEFRUIT 4¢ each
- Sunkist Loaded With Juice LEMONS 3¢ each
- Rome Beautys Each One a Gem APPLES 1¢ each
- California Navel Seedless Large ORANGES 2¢ each
- Freshly Shredded Large Packages SALAD MIX 6¢ pkg.
- Large Green BELL PEPPERS 7¢ each
- Garden Fresh ARTICHOKES 8¢ each
- Snoboy Quality AVOCADOS 9¢ each

Greater VALUES Greater SAVINGS!

BERGS OPEN DAILY 8 A.M. TO 10 P.M. LOCATED IN THE CAPITOL SHOPPING CENTER

Pantry Shelf Supplies Provide Easy-to-Do Meals

The fruit cellar of grandma-canned chicken. By combining the three you have a simply to the kitchen and now holds prepared, but delicious dinner mainstay.

CHICKEN SUB GUM
 1 1/2 cups packaged pre-cooked rice
 1/2 cup water
 1/2 teaspoon salt
 1 can cream of chicken soup
 1 can cream of celery soup
 1/2 cup milk
 2 teaspoons soy sauce
 1 cup silvered cooked chicken
 Dash of pepper
 1/2 cup toasted almonds

Combine rice, water, and salt in saucepan. Mix just until rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes.

Meanwhile, combine soups, milk, and soy sauce in saucepan. Mix well to blend. Heat on low heat, stirring occasionally. Add the chicken and pepper. Mix and heat thoroughly.

Arrange rice in serving dish. Top with chicken and sauce. Sprinkle almonds over top. Will make 5 or 6 servings.

Keep Cookie Jar Filled

The cookie jar is a year-round institution, but when winter rolls around it's a good idea to keep it well stocked.

Cherry Winks
 1/2 cup shortening
 1 cup sugar
 2 eggs
 2 tablespoons milk
 1/2 teaspoon vanilla
 1/2 cup sifted flour
 1 teaspoon baking powder
 1/2 teaspoon soda
 1/2 cup maraschino cherries, cut in quarters

Blend shortening and sugar; add eggs and beat well. Stir in milk and vanilla. Sift together flour, baking powder, soda and salt. Add to shortening mixture together with nutmeats, dates and cut cherries. Mix well. Crush corn flakes into medium fine crumbs. Shape dough into balls, using 1 level tablespoon dough for each. Roll balls in corn flakes. Place on greased baking sheet. Top each cookie with 1/4 maraschino cherry. Bake in moderate oven (375 F.) 12 to 15 minutes or until lightly browned.

Yield: 4 dozen cookies, about 2 inches in diameter.

Bonnie Bran Drop Cookies
 2 cups sifted flour
 1/2 teaspoon soda
 1 teaspoon salt
 1 teaspoon cinnamon
 1/4 cup milk
 1/2 cup brown sugar, firmly packed

1 egg
 1/4 cup light corn syrup
 1/2 cup finely cut dates
 1/2 cup milk
 1/4 cup all-bran

1/2 cup melted margarine, salt
 Sift together flour, soda, salt and spices. Beat shortening until creamy, add sugar gradually, continue beating until fluffy and well blended. Add egg, corn syrup and vanilla; beat well. Stir in milk alternately with sifted dry ingredients. Fold in all-bran, walnut and mince-meat. Drop by rounded teaspoon onto greased baking sheets. Bake in moderate oven (375 F.) for 12 to 15 minutes.

Yield: 12 cookies, about 3 inches in diameter.

Puts On Blue Bonnet For The Money!

Oyster Stew
 Use cream of celery soup as the base for oyster stew; it gives new appealing flavor to this old friend at your table. Heat 12 oysters and 1/2 cup oyster liquor in 2 tablespoons butter. Just until oyster edges begin to curl. Add a dash of black pepper and paprika to oysters if desired. Stir in 1 can condensed cream of celery soup blended with 1 soup-can measure of milk. Heat well. Serve in bowls with a bit of butter atop each.

Save Meat
 Regardless of the method used, always cook meat with low heat. This gives more tender, juicier and larger servings of meat. In roasting, set oven regulator at 300 degrees F. for beef, veal, lamb and cured pork; 350 degrees F. for fresh pork.

IT TASTES SO GOOD

SNOW'S CLAM CHOWDER

AMERICA'S FAVORITE