



FREE 3 Raytheon TV Sets



TO BE GIVEN AWAY BY

SALEM IGA STORES

Salem's Leading Independent Food Stores!

ENTER TODAY!

- You May Be a Winner
- Nothing to Buy
- No Obligation

This is not a national contest. Obtain free certificates from cashiers at these Salem IGA Stores: Vista Market, 3045 South Commercial; State Street Market, 1230 State street; Orcutt's Market, 4200 North River Road. Enter as many times as you like. Free certificates from all three stores will be pooled and a drawing will be held to determine the winner of each set. Present at each drawing will be Miss Mary White, of the Oregon Statesman, and Mr. E. A. Brown, director of advertising, Capital Journal. Employees of IGA stores and their families are not eligible to enter.

Enter Today. It is not necessary to be present at drawing to win.

Raytheon TV

With VU-matic All-Channel Reception



Retail value \$259.95

This set to be given away Monday, May 4. Drawing 8 p.m., at State Street Market. Certificates accepted through Sunday, May 3.

Raytheon TV

With individual built-in Tuner and Circuit designed for perfect reception of all 12 present VHF channels.



Retail value \$259.95

This set to be given away Monday, June 1st. Drawing 8 p.m., at Orcutt's Market. Certificates accepted thru Sunday, May 31.

Raytheon TV

You get an individual built-in Tuner and Circuit designed for perfect reception of all 12 new U.H.F. channels.



Retail value \$259.95

This set to be given away Monday, June 29. Drawing, 8 p.m., at Vista Market. Certificates accepted through Sunday, June 28.

Come in and get your free registration certificates and discover as thousands of thrifty shoppers have, how IGA's low prices save you money day in and day out! Discover the thrill of serving IGA Brand fine quality foods, they cost less, too. Discover the many advantages of trading at a home-owned store, where friendliness and courtesy reign. Visit the IGA Store nearest you today.

HAPPY 'TONY' WINNERS



Actresses Rosalind Russell (left), and Shirley Booth, who won a Hollywood "Oscar" recently, hold their American Theater Wing "Tony" award medallions at ceremony in New York City. The prizes, known as the Antoinette Perry awards, are among Broadway's top honors. Miss Russell, star of the new Broadway musical, "Wonderful Town," received her "Tony" as best actress in a musical. Miss Booth, winner of two previous "Tony" medallions, was honored for her outstanding dramatic performance in "Time of the Cuckoo." (AP Wirephoto)

Suggestions For Easter Dinner Meat

No question about the fact that Easter dinner is certain to be something special and that the table will be spring-decorated.

When it comes to the meat of the meal, however, there's a wide difference of opinion. Especially this year when we find reasonable prices marking most of our favorite meats. So we shall touch briefly on leading favorites, knowing full well that some will choose trying size chickens, leg of pork or a beef roast.

Baked Ham
No meat is easier to cook... unless it is a turkey or leg of lamb. From wrapper to oven to table, even the least experienced cook can do no wrong if she'll but read and follow the cooking schedule that comes with the ham. Ham's come marked "Cook before eating," "ready-to-eat" and "cooked or fully cooked" so pay attention.

Bargain Boneless Butt
If family is small and you're looking for a good tasting genuine bargain, then glaze a boneless butt, which means a boneless smoked shoulder which comes wrapped in a stockinette or cellophane covering and varies in weight from 2 to 4 pounds. Roast in open roasting pan in 325 degree oven, about 40 minutes per pound. Glaze with mixture of 1/4 cup brown sugar, 6 tablespoons vinegar, 2 teaspoons prepared mustard. Stick with cloves and arrange pineapple slice sections in any way you fancy.

Plenty of turkeys with prices lower than a year ago. Make fine eating for Easter and for several days thereafter. Judge size of the bird you buy by number of servings you want, figuring one-half pound of ready-to-cook turkey per serving. Remember! Slow cooking (325 degrees for birds under 12 pounds; 300 degrees for bigger birds) by dry heat on a rack in an open pan. Grease skin thoroughly with melted fat. No water, no basting, no cover and no searing. Start breast down, turning when about 3/4 done. Cranberries, of course.

Leg of lamb is also good for encore meals. Five to 6 pound legs need 3 hours at 325 degrees; large legs need 4 to 4 1/2 hours at 325 degrees. Remember the mint sauce and mint jelly.

Lemon Cupcakes Colorful, Good

One of the best ways we know to use those extra egg yolks is to make deliciously airy lemon cupcakes. They achieve this delicate quality because the egg yolks are beaten good and well with beet or cane sugar, shortening and lemon rind. This breaks the yolk structure and makes for a perfect blending with the other ingredients.

Lemon Cupcakes
1 1/4 cups beet or cane sugar... 1/2 cup shortening, room temperature
4 egg yolks (1/2 cup)
1 teaspoon grated lemon rind
2 cups sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk, room temperature
Place in sugar, shortening, egg yolks and grated lemon rind; with an electric or rotary beater, beat together for 3 minutes.
Add sifted dry ingredients

and milk at once; beat about 1 minute more until batter is smooth.

Spoon batter into 18 well greased and floured paper-lined muffin cups, filling 3/4 full.

Bake in a hot oven 400 F. 18 minutes. Remove from pans; cool on rack. Makes 18 cupcakes.

Frost with a white or pastel boiled or double boiler frosting; decorate with small fresh flowers or tiny gumdrops (cut across) dotted over sides and tops of cup cakes.

Baking pan note — If you do not have a muffin pan, arrange jar rings (metal screw bands) on a cookie sheet; place paper ramekins in each ring; spoon in batter.

Pineapple-Pear Cocktail Popular

The first course at dinner affords the opportunity of serving something interesting in the appetizer or soup line.

Your popularity as a thoughtful hostess will spread if you serve something as interesting as this combination of pineapple, pears and maraschino cherries.

Pineapple-Pear Cocktail
1 cup of crushed pineapple (No. 1 flat can)
1 tablespoon lemon juice
1 tablespoon sugar
1/2 cup water
3 large pears
3 maraschino cherries
Blend the pineapple, lemon juice, sugar and water and turn into refrigerator tray. Place in freezing compartment with the control set at lowest temperature.
Freeze until mushy, stirring occasionally with a fork (this will take approximately an hour.)
Pare, core and dice chilled pears into serving dishes. Top with the frozen pineapple mixture and half a cherry. Serve at once. Serves 6.

A front-opening dishwasher saves space as a rule. For instance, the top may be used for stacking dishes, provided the homemaker doesn't have to reach too far back when the dishwasher is open for loading. Dishwashers that fit under counters also offer counter space above for stacking. Then, too, with front-openings, wall cupboards can be built close above the dishwasher.

Full plate armor for warriors was not developed until about 1400 in Europe.

Puts On Blue Bonnet To Get Most For The Money!



MRS. EDWARD ARNOLD
You, too, will love BLUE BONNET Margarine's delicate, sunny-sweet flavor! BLUE BONNET makes bread, toast, hot rolls, and vegetables taste better than ever!
You'll appreciate BLUE BONNET's nutrition. Unlike most other margarines, BLUE BONNET contains both Vitamins A and D—as much year-round Vitamin A and D as you get in the high-priced spread for bread!
Yet BLUE BONNET Margarine costs less than half as much as the high-priced spread. So put on BLUE BONNET and be sure of "all 8"—Flavor, Nutrition, Economy—e-e!

IGA EASTER HEADLINERS

SPRECKEL'S BROWN

SUGAR Lb. Pkg. **10c**

IGA TOMATO

JUICE 4 46-oz. cans **1.00**

GOLDEN RIPE

BANANAS

2

U. S. NO. 1 LONG GREEN

Asparagus

Lbs.

YAMS

29c

NEW POTATOES

U.S. No. 1 Red Triumph

3 lbs. 19c

Fresh Corn on the Cob - Fresh Strawberries

New Peas - Cucumbers - Zucchini Squash

Prices Effective Through Sunday, April 5

IGA Stores Reserve the Right to Limit Quantities

Shop at These Independently Owned and Operated IGA Stores . . . You'll Save Every Day!



VISTA MARKET

Open Easter Sunday
YOUR FRIENDLY
IGA STORE AT
3045 S. COMMERCIAL

State Street MARKET

Closed Easter Sunday
YOUR FRIENDLY
IGA STORE AT
1230 STATE STREET

ORCUTT'S MARKET

Closed Easter Sunday
YOUR FRIENDLY
IGA STORE AT
4200 N. RIVER ROAD