KEPT IN THIS NEW TYPE SHOW CASE



Are You Getting the Most Out of Bacon?

Bacon has an established acon correctly?

The prime rule to remember is: Never allow the fat to smoke. Bacon may be cooked by any one of the following three methods: In your oven; in your broiler; and, of course, in a fiving non to the following the second seco a frying pan on top of the

essary to pour off the drippings during cooking so that the ba-con will not cook in its own fat. Also, it is necessary to turn the slices frequently for even cooking.

Bacon has an established spot in the day's menus. But are you getting the most for your money? Are you cooking bacon correctly?

If you're serving a large group it is convenient to use your oven, since little watching is required. Simply place the bacon on a rack in your roasting pan and cook in a 300 degree F oven until the meat is golden. When using your broiler, place the bacon about 2 inches from heat so that it will cook slowly. will cook slowly.

when surface cooking, place the bacon in a cool frying pan and cook slowly until the bacon is golden brown. It is nec-

Congratulations

to the Emery's

PLASTERING BY

Lawrence Pohl

1925 E. Nob Hill Salem

Congratulations to **Emery's IGA Foodliner**



DISTRIBUTORS SHO BOY BRAND FRUITS AND PRODUCE

Pacific Fruit and Produce

Salem, Oregon

You'll Find a Complete Line New Low Calories - High Protein

Golden Grain Macaroni, Noodles and Spaghetti

At

EMERY'S IGA FOODLINER

GRAND OPENING SPECIALS

Golden Grain

Large 24-oz. Pkg.

Golden Grain

Large 16-oz. Pkg.

FOOD STORE ENGINEER



Leo Qualls, Eugene, who handled the store engineering for Emery's new Super Market here.

5000 Grocers Pool Resources in I.G.A.

Emery's new store is an I.G.A. store. What is I.G.A.? The initials stand for Independent Grocers Alliance. It is an organization of more than 5000 independent grocers, located in 35 states, who thereby help each other set up the most modern systems of store layout and merchandising practices, enabling them to operate as efficiently as PANTS EXPLODE anyone possibly can.

Poughkeepsie, N. Y. and the treated for minor burns. second at Sharon, Conn. From coast to coast, so the I.G.A sign has become familiar to millions of shoppers.

ly rises above zero.

About one-fifth of the people who marry in the United States have been married before.

Eugene Man Handled **Engineering in Store**

When the Emerys decided on Salem for their fourth Super

Offenbach, Germany (P) -I.G.A. began back in 1926 workman's pants exploded at the gas works here Monday. Officials said gas seeped up the trouser leg of a welder and was the independent grocers of ignited by his torch. He was

Even in summer the temperthere the idea has spread from ature near the South Pole rare

The Makers of Fine Bread

Enriched with Vitamins and Whole Milk

Wish to Congratulate EMERY'S IGA FOODLINER

LANGENDORF BAKING COMPANY

Makers of the Famous "Covered Wagon Loaf" The "Old Fashioned" Loaf

Hollywood Bread High in Energy, But Low in Calories

IN THE "KIDDIE KORNER" AT EMERY'S



Flood Damage Trial **Opens at Portland**

Portland (4)-A million-dollar trial opened in federal court here Tuesday. It is the consolidated case of 52 former residents of an area north of Portland. They seek damages from the government for the 1948 Columbia River flood, which broke through dikes

Judge James Alger Fee, who denied four million dollars in

damages to flooded Vanport The judge held in the earlier not liable. The decision has residents earlier, is presiding, case that the government was been appealed.

Reynold's Aluminum

Keep Foods Fresher With Reynold's

as Tomatoes

 Ever go into the garden with salt in one hand, pluck a juicy, red tomato with the other and . . . well, that's what you call tomato eatin' deluxe! You get that natural sun-ripe flavor. Take a loaf of MASTER BREAD, open the air-tight wrapper at one end, pull out a couple of the fragrant, fresh, soft slices . . . Toast or spread "as is" with fresh butter and sand-

wich filling . . . and that's what you

call real bread eatin'.





MASTER Popular BECAUSE IT'S Good!