

Boiled Dinners Favorites

Full time is practically here, and that is the time to think of more substantial, and main dish ideas. Here is one, an old-time favorite:

- New England Boiled Dinner (Makes 4 Servings) 1 corned-beef brisket\* (about 5 pounds) 4 peppercorns 1 bay leaf Pinch of thyme 8 small potatoes, pared 8 small white onions, peeled 8 small carrots, scraped 1 small head of cabbage, cut in quarters 6 small beets, cooked and peeled Or: 1 can (1 pound, 4 ounces) beets

- 1. Place meat in large kettle with peppercorns, bay leaf, and thyme; cover with cold water. 2. Bring slowly to boiling; skim, if needed; reduce heat; simmer, covered, 3 1/2 to 4 hours, or until meat is tender when pierced with 2-lined fork. 3. About 45 minutes before meat is done, add potatoes, onions, and carrots to kettle; cook 25 minutes; then place cabbage wedges on top of vegetables; continue to cook about 20 minutes longer, or until vegetables are tender. 4. Just before vegetables are done, cut beets in quarters; heat in medium-size saucepan; drain. 5. To serve, remove vegetables from kettle with slotted spoon; drain well; place meat on heated platter; arrange vegetables around it. If desired, garnish top of meat with green pepper carottes and sprinkle potatoes and onions with paprika.

\*A 5-pound brisket will serve 4 generously for 2 meals. Vegetables are planned for first meal only.

Mexican Casserole Pleasing

If your family likes well seasoned casseroles that really have character, then they're certain to be enthusiastic about this. Try it on the family and the chances are that you'll use it next time as a special company dish.

- Mexican Casserole 1 pound lean ground beef 2 medium-sized onions, chopped 1 green pepper, chopped 2 tablespoons salad oil or bacon drippings 1 (No. 303) can solid-pack tomatoes 1 can condensed consommé 1/2 cup sherry wine 2 teaspoons chili powder Salt to taste 1 cup sliced ripe olives 1 cup uncooked white rice 1 cup grated natural American cheddar cheese Sauté beef, onions and green pepper in oil until meat is no longer red, stirring frequent with a fork so meat is separated into small bits. Add tomatoes, consommé, wine, chili powder, salt and olive oil. Bring to a boil, then slowly stir rice. Pour into a 2-quart casserole. Cover and bake in moderate (375 degrees) oven for 30 minutes. Uncover; stir mixture with a fork; sprinkle cheese over the top. Continue baking, uncovered, for 15 minutes. Remove from oven and let stand 5 to 10 minutes before serving. Serves 5 or 6.

Hot Deviled Ham And Macaroni Salad

- Here's a new dish you'll enjoy — a savory hot macaroni salad distinctively stepped up in flavor with deviled ham and chopped sweet pickles. Hot Deviled Ham and Macaroni Salad (Makes 4 servings) 1 tablespoon salt 3 quarts boiling water 8 ounces elbow macaroni (8 cups) 1/2 cup chopped celery 1/2 cup chopped canned pimiento 1/2 cup chopped sweet pickles 1/2 cup chopped onion 1/2 cup mayonnaise 2 tablespoons chili sauce 1 tablespoon prepared mustard 1 teaspoon Worcestershire sauce 2 3/4-ounce cans deviled ham Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. In a large saucepan, combine cooked macaroni with celery, pimiento, pickles and onion; toss lightly. In a small bowl, combine remaining ingredients; mix well. Add to macaroni mixture and toss lightly. Cook over low heat, stirring occasionally, until piping hot. Serve immediately.

Erickson SUPER MARKETS LABOR DAY

Mammoth Size RIPE OLIVES Madera Brand Pint can 23c Columbia DILL PICKLES Kosher or Reg. Quart jar 35c

Zee Snowfibre PAPER NAPKINS Pkg. of 80 (Big Stock Paper Plates, etc.) Swift Premium CHICKEN FRYERS Quick Frozen 1-lb. 10-oz. 99c

FRISKIES DOG MEAL 25-lb. Bag \$2.49 5-lb. Bag 65c KIMMOR HORSEMEAT 100% PURE 3 tall tins 49c Aunt Jemima Pancake Flour 2 1/2-lb. pkg. 31c

LIBBY'S Corned Beef Hash 16-oz. can 31c Libby's Pure DEVILED HAM Reg. can 21c LIBBY'S POTTED MEAT No. 1/4 can 3 cans 25c Large No. 1/2 can 2 cans 29c

LIBBY'S CHILI-SPAGHETTI Large No. 2 can 2 cans 57c Swift Premium ROAST BEEF 12-oz. can All Meat — No Waste 49c SWIFT'S PREM 12-oz. can Spiced Luncheon Meat 39c Snowdrift Shortening 3-lb. can 89c WESSON OIL Quart Bottle 69c Swansdown Cake Flour Large 2 1/2-lb. Pkg. 39c DELRICH MARGARINE Colored in Cubes lb. 29c AMAZO PUDDINGS Made in an instant—No cooking Chocolate - Vanilla - Butterscotch 2 pkgs. 25c KOOL-AID PUNCH Assorted Flavors 6 pkgs. 25c

SPECIALS

PRICES EFFECTIVE FRI., SAT., SUN., TUES. CLOSED LABOR DAY! Fancy Margarine Colored in Cubes — Finest Quality lb. 19c Best Foods Mayonnaise The World's Most Popular Mayonnaise! Quart Jar 59c Nalley's Potato Chips Fresh and Crisp 39c pkg. 33c Campbell's Soups Vegetable, Green Pea, Oxtail, Bean with Bacon, etc. can 11c Velveeta Cheese Kraft's Popular Cheese Food 2-lb. box 79c Pork and Beans Van Camp's Big No. 2 1/2 can Large can 19c

FOR YOUR HOLIDAY PICNIC Fresh Killed Colored Pan Ready YOUNG • TENDER Fryers 59c RATH BLACK HAWK CANNED PICNICS EACH \$3.49 BIG VALUE! SKINLESS FRANKS lb. 37c SHANK HALF Smoked Skinned Hams lb. 59c U.S. Good & U.S. Choice Beef BONELESS TOP Round or Swiss STEAK lb. 69c ROUND STEAK lb. 79c BLADE CUT CHUCK ROAST lb. 39c Remember, U.S. Good & U.S. Choice Steer Beef

BABY BEEF LIVER and TONGUES lb. 39c PORK LOIN ROAST 3-LB. AVG. lb. 59c SLICED MINCED HAM lb. 49c PORK SHOULDER ROAST lb. 45c

LOOK WHAT \$1.00 BUYS! STOCK UP AND SAVE!

Sunny Jim Jellies 4 jars 1.00 Sunny Jim Preserves 4 jars 1.00 Gerber Baby Food 13 cans 1.00 Spaghetti & Meat Balls 5 cans 1.00 Spaghetti & Cheese 6 cans \$1 Vienna Sausages Libby's 5 cans \$1 Chili Con Carne Libby's 4 cans \$1 Tuna and Noodles 5 jars \$1 Bits o' Sea Tuna 4 cans \$1 Tomato Catsup Hunt's 7 for \$1 Asparagus Trellis 7 cans \$1 Sweet Peas Cottage — No. 306 cans 9 cans \$1 Rogers Sweet Peas 6 cans \$1 New Potatoes Little Prince—Large No. 5 cans 10 cans \$1 Hominy No. 303 can 9 cans \$1 Tomatoes Cottage No. 303 cans 7 cans \$1 Tomato Juice Del Monte — No. 2 can OR GRAPEADE K.S. Brand 9 cans \$1 Orangeade Large 40-oz. cans 4 cans \$1 Pineapple Juice Cottage—Large 46-oz. can—Guaranteed finest quality 4 cans \$1 Cranberry Sauce Ocean Spray—Tall cans—Serve with Chicken 5 cans \$1 Grapefruit Sections Cottage — No. 303 — Finest Quality 6 cans \$1 M-D Toilet Tissue Finest Quality 10 rolls \$1

Sunday Supper Salad with KRAFT Cottage Cheese Pkg. 29c Watermelon lb. 2c YAKIMA GOLDEN RIPE Cantaloupes lb. 4c YAKIMA PRUNES 12-lb. box 79c YAKIMA No. 1 TOMATOES 17-lb. box 89c CARROTS Cello Bag 2 for 19c CELERY Large Heads 10c Maxwell House Instant Coffee Small Jar 49c Large Jar 1.39

White Satin or Spreckles FINE SUGAR Fine Granulated 10-lb. bag 98c Pacific CIDER VINEGAR 40 Grain Gallon Jug 59c

SURE SEAL WAX PELLETS 19c Calrose SLICED PEACHES Large No. 2 1/2 Can in Syrup Case 24 Cans 5.45 3 cans 69c Del Monte or Sun Sweet PRUNE JUICE 3 Quart bottles \$1.00

MAZOLA OIL Qt. Can 63c B & M BAKED BEANS Large 27-oz. can 2 cans 55c 13-oz. can 2 cans 31c Best Foods Prepared HORSERADISH MUSTARD 8-oz. Jar 2 jars 15c

Swift's Peanut Butter Large 20-oz. Jar 53c CHUN KING Beef Chop Suey 14-oz. can 89c Chow Mein Noodles Lg. 2 1/2 can

ERICKSON'S 2825 South Commercial 3820 East State Street 3080 Portland Road

Doll Up Soup Bowl With Color Glamorize your soups with garnishes. Garnish clear soups with grated cheese, thin slices of lemon, whipped cream, minced parsley, celery rings, radish slices, avocado slices or cubes, shredded almonds, sliced cooked mushrooms, asparagus tips. Pass butter, wafers, cheese straws, fancy croissants, melba toast. Garnish cream soups with salted whipped cream, shredded toasted almonds, minced chives, pimiento strips, buttered or cheese popcorn, grated cheese, Chow Mein noodles, buttered ready-to-eat cereals. Pass crackers, toast croutons, pretzels, wafers, pickles, celery. Garnish jellied soups with chopped olives, sliced hard-cooked egg, chopped water-cress, onion slices, chopped chives. Pass popovers, saltines, French bread. Garnish meat soups with frankfurter slices, sliced lemon. Pass melba toast, crisp crackers, pickles, relish, bread sticks. Curry Continental Soup For a distinctive soup for a distinguished company, garnish as indicated above, soup is a dandy. Cook 3 cups diced potatoes and 2 tablespoons chopped onion in a small amount of salted water in a small tender. Do not drain. Press through a fine sieve. Heat 2 cups milk and 1 cup cream in double boiler; add 2 tablespoons butter and sliced potatoes. Add 1 teaspoon curry powder, salt and pepper. Mix well. Six servings. Frozen Lime Pie Different And Delicious Do you love to experiment with new recipes? Well, here's an exciting one for you to try out — Frozen Lime Pie. It's easy to make and utterly delicious. You just prepare a simple basic mixture, pour it into a freezer tray and pop it in the refrigerator to harden. The result is a pie of truly unusual taste and texture. Fortunately, you don't have to take this statement on faith alone. The main reason for the success of this new recipe is the blending of a few ingredients. Lime juice and rind are used plentifully, but eggs, cream and sugar take away their sharpness while retaining the fruit's refreshing qualities. All these eggs, the cream, sugar and vitamin-packed limes, add up to concentrated goodness, too. For this reason, in addition to being a wonderful dessert, Frozen Lime Pie makes a perfect afternoon coffee companion. Try making it one morning after breakfast. Then, around mid-afternoon, prepare tall glasses of iced coffee, fresh and flavorful. Serve a simple sugar syrup for quick and easy sweetening and cream. Carve slices of the frosty pie directly out of the freezer tray onto serving plates, and prepare to make the acquaintance of the tastiest new pie of the season! Frozen Lime Pie 6 eggs, separated 1 cup sugar Grated peel 3 limes Juice, 3 limes 2 cups heavy cream, whipped 1 1/2 cups chocolate water crumbs Combine egg yolks, sugar, lime peel and juice in top of double boiler. Cook over hot water, stirring, until slightly thickened. Cool. Fold in stiffly beaten egg whites. Fold in whipped cream. Sprinkle half of the crumbs into large refrigerator tray. Pour in lime mixture. Top with remaining crumbs. Freeze firm. Makes 10 to 12 servings. Vegetable Juices Late afternoon or just before dinner, folks welcome a cold, tangy glass of vegetable juices. Have a can ready in the refrigerator when youngsters come trooping home from school. They'll relish drinking juice while they munch on crackers and cheese. And you'll know they're getting a good share of vitamins C and A, two nutrients that often show up short in diets. The mixed vegetable juices are a combination of tomato and 7 other vegetables (including carrot, celery, beet, parsley, lettuce, spinach, watercress).