



Icebox Coconut Pie Is An All-Family Favorite

Icebox pies are one of the best possible answers to the summer dessert problem—they're so easy to make. Men like them, children like them and with this new recipe for Coconut Icebox Pie made with nonfat dry milk, it's an even better dessert for the whole family. Coconut Icebox Pie made this new way includes the equivalent of a full quart of nonfat milk. In a graham cracker crust, the coconut

cream filling with its coconut topped meringue makes a pie that's a real he-man dessert. There's nonfat milk in the crunchy crust and nonfat milk in the filling to make it doubly nourishing—and neither crust nor meringue requires baking.

Coconut Icebox Pie

- 1/4 cup fine graham cracker crumbs
- 1/4 cup nonfat dry milk
- 1/4 cup melted butter or margarine
- 1 package vanilla pudding powder
- 2 eggs
- 2 cups water
- 1/2 cup shredded coconut
- 1/4 cup sugar
- 1/4 cup toasted shredded coconut (see note)

Mix together the graham cracker crumbs and 1/4 cup of the nonfat dry milk. Then add

the butter or margarine and mix until well blended. Press crumb mixture firmly in the bottom and on sides of 8-inch pie pan. Chill until needed. Put into a 1 1/2-quart saucepan the pudding powder, the rest of the nonfat dry milk and the yolks of the eggs. Gradually add the water and stir until smooth. Cook and stir over medium heat until the mixture comes to a boil and is thick, about 5 minutes. Remove from heat. Fold in the 1/2 cup coconut. Then cover and cool thoroughly. When custard is cold, pour into crumb-lined pan. Beat the egg whites until stiff, then gradually beat in the sugar. Put on custard, spreading to the edge of crust to seal in filling. Sprinkle the toasted coconut over the top and chill three hours or longer.

Note: To toast coconut, put shredded coconut in small, heavy skillet. Stir constantly over low heat until coconut is light brown, or about five minutes. Cool before putting on top of meringue.

For the Gourmet

Lima beans and hamburger become a gourmet's favorite in this dish. Sauté hamburger, onion and minced garlic in oil. Mix in canned tomato soup or tomato sauce, a little sour cream and cooked California dry limas. Season with salt and ground pepper, and serve with a dab of sour cream on top.

Lemon-Rice Pudding Has Rich Flavor

Here is a rice dessert your family will simply love but they will love you too, for fixing this Lemon Rice Pudding for them. You are mighty glad when they claim this lemon flavored rice pudding to be one of their favorites, because it is just as easy and as quick as any dessert "in the books."

The pudding is light as a feather, fluffy as a cloud and melts in your mouth like—well, the most wonderful dessert you have ever eaten. This dessert is fast to make and low in cost because the main ingredients are rice and "economy" pudding mix.

Lemon Rice Pudding

- 1 package lemon pudding mix
 - 2 1/2 cups warm cooked rice
 - 1 cup toasted coconut
- Follow directions on box for preparing lemon pudding. Add warm rice to hot pudding before folding in the beaten egg made according to directions on box.) Serve hot or cold, topped with the toasted coconut.

This recipe makes 10 servings.

Tasty Round Steak in Roll-Ups

If round steak is one of your favorite meats, now's the time to take advantage of the large supplies of lean beef on the market and serve round steak dishes often. Swiss steak, beef birds and country fried steak are a few of the favorites.

Round steak roll-ups cooked in mushroom soup are economical enough for a family dinner, yet fancy enough for company too. Here's the home kitchen tested recipe:

Round Steak Roll-Ups

- 1 1/2 pounds round steak, cut 1/4-inch thick
- 3 tablespoons butter or margarine
- 1/4 cup finely chopped onion
- 2 cups day-old bread crumbs
- 1/2 cup chopped celery
- 1/2 teaspoon salt
- 1/2 teaspoon sage
- Dash pepper and poultry seasoning
- 1 tablespoon water
- 1 can mushroom soup

Have meat man remove bone from steak, then pound to flatten. In hot fat lightly cook onion; add bread crumbs, celery, seasonings and water. Cut meat into four pieces; on each place one-fourth of the dressing. Roll up and fasten with small skewers or toothpicks. Flour and brown in hot fat. Dilute soup with 1 cup water and pour over meat. Sprinkle with salt and pepper, cover and simmer over low heat 1 1/2 to 2 hours or until tender. 4 servings.



Round Steak Roll-Ups.—A welcome dish for fall dinners is beef steak roll-ups—thin pieces of round steak rolled around a well-seasoned bread dressing and cooked in mushroom soup. Take advantage of the large supplies of lean, economy beef now on the market and serve a variety of your favorite beef dishes.

Elegant Filling

Here's an easy, yet elegant-looking 4-layer cake: Cut two 8-inch layer cakes into two thin layers and put together with a prune whip filling. Soften 2 teaspoons plain gelatin in 1/4 cup prune cooking liquid and dissolve over hot water. Stir gelatin and 1/4 cup sugar into 2 cups cooked prunes, cut in small pieces. Cool until slightly thickened, then combine with 1 cup cream, whipped until stiff. A sprinkling of confectioners' sugar is all the frosting required.

Tuna Good In Souffle Salads

This is one of the souffle salads, featuring tuna. It is well worth trying.

Tuna Souffle Salad

- 1 pkg. lemon flavored gelatin
- 1 cup hot water
- 1/2 cup cold water
- 1/2 cup mayonnaise
- 1 tablespoon lemon juice

- 1/4 teaspoon salt
 - Dash of Pepper
 - 1/2 cup flaked tunafish
 - 1/2 medium cucumber, diced
 - hard-cooked egg, diced
 - 1 tablespoon chopped onion
- Dissolve gelatin in hot water. Mix in cold water, mayonnaise, lemon juice, salt and pepper. Pour into refrigerator tray. Quick chill in freezing unit 15 to 20 minutes, or until firm about 1 inch from edge but soft in center. Turn into bowl and whip with rotary beater. Fold in remaining ingredients; pour into 1 quart mold. Chill in refrigerator until firm (about 60 minutes.) Unmold onto a bed of chicory; garnish with cucumber slices. Serve with triangle thin and triscuit shredded whole wheat wafers. Makes 4 to 6 servings.

SERVE THEM HOT

Cold cuts make a hit served hot, too. Panfry slices for breakfast or for lunch. Let them give a meaty touch to casseroles. For example, serve cervelat with scalloped potatoes, salami with spaghetti.

SAFEWAY

THE WINNERS

Here are the names of the lucky persons winning merchandise awards at the drawings held Saturday night, August 29, at the four Salem SAFEWAY Stores.

SAFEWAY STORE—2120 Fairgrounds Road

- \$25.00 MERCHANDISE CERTIFICATE Mrs. F. B. Lloyd 1425 N. 5th Street, Salem
- \$10.00 MERCHANDISE CERTIFICATE A. W. Katka 2820 Ward Drive, Salem
- \$5.00 MERCHANDISE CERTIFICATE Helen Silveira 1940 N. Capitol, Salem

SAFEWAY STORE—245 Court Street

- \$25.00 MERCHANDISE CERTIFICATE Mrs. Lewis Nelson 4205 Navesville Drive, Salem
- \$10.00 MERCHANDISE CERTIFICATE Mrs. B. H. Marcum 2283 Claud St., Salem
- \$5.00 MERCHANDISE CERTIFICATE Mrs. A. S. Drager Rt. 2, Box 100, Turner

SAFEWAY STORE—935 South Commercial

- \$25.00 MERCHANDISE CERTIFICATE Keller Wagner 1240 Fairmont St., Salem
- \$10.00 MERCHANDISE CERTIFICATE Elmer W. Frey Rt. 3, Box 91, Dallas
- \$5.00 MERCHANDISE CERTIFICATE Margaret Hamilton Rt. 4, Box 319, Salem

SAFEWAY STORE—1265 Center Street

- \$25.00 MERCHANDISE CERTIFICATE Lee Brant Rt. 5, Box 432, Salem
- \$10.00 MERCHANDISE CERTIFICATE Laverne Selman 1190 S. 22nd St., Salem
- \$5.00 MERCHANDISE CERTIFICATE Mrs. T. H. Brydon 1809 Park Ave., Salem

\$40.00 in Groceries Will Again Be Awarded on

Saturday, September 5, 12, 19

A BEAUTIFUL TAPPAN RANGE will be given away as GRAND PRIZE, September 19, 6:00 p.m. at each of the SALEM SAFEWAY STORES.

GET YOUR FREE TICKETS AT ANY SALEM SAFEWAY STORE

Anyone 16 Years and Older Is Eligible



I SHOP AT MODEL EVERY WEEK



Peaches For Canning

Now is the time for canning peaches and we have the finest of the local crop.

- J. H. Hales Bushel \$3.25
- Improved Elbertas Bushel \$3.40
- Bartlett Pears And \$2.25 (Box dep.) \$2.00

- Gravenstein Apples
- Italian Plums
- Crab Apples

MELONS

- Persian - Crenshaw
- Honey Dew - Cantaloupes

VEGETABLES

Fresh, Crisp Vegetables Stacks of them, now at the summer's best!

Ball Dome FRUIT JARS

- Reg. Masons 1/2 Pints \$1.03
- Reg. Mason 1 Pint \$1.05
- Reg. Masons 1 Quart \$1.19
- Wide Mouth Masons Pints \$1.23
- Wide Mouth Masons Quarts \$1.43
- Vapo Freezer Cans 20s 95c
- Plastic Lids 20s \$1.15

Good Grocery Buys

- M.J.B. COFFEE 1 lb. 89c 2 lbs. \$1.76
- NUCOA OR DURKEE'S MARGARINE 29c
- HOLIDAY MARGARINE 21c
- FISHER'S FLOUR 10 lbs. 89c
- 3 LBS. SPRY OR SNOWDRIFT 89c
- DENNISON'S CATSUP 2 for 33c
- LIBBY'S TOMATO JUICE 46 oz. 2 for 49c
- SUNMAID RAISINS 15 oz. 20c
- HERSHEY BAKING CHOCOLATE 1/2 lb. 39c
- ORANGE MARMALADE King Kelly—24 oz. 39c
- SCHMUCKER'S GRAPE JAM 32 oz. 35c
- HEINS PURE HONEY 5 lbs. 99c
- HEINS PURE HONEY 1 lb. 29c
- SWIFT'S BONED CHICKEN 2 cans 89c
- SWIFT'S BONED TURKEY 2 cans 89c
- HEINZ BABY FOODS 3 for 23c Doz. 89c
- SOFT-A-SILK CAKE FLOUR (A 39c O'ello Sponge in Each Package) 43c
- ALL DETERGENT 24 oz. 45c 10 lbs. \$2.89
- AJAX CLEANSER 2 cans 25c
- POWDERED FAT FREE MILK (Makes 15 Quarts) 3 lbs. 98c
- POWDERED BUTTERMILK 1 lb. 39c
- ZEE WAXED SANDWICH BAGS 40's 10c
- ZEE TOILET TISSUE 4 rolls 35c
- GLAMORINE Quart jar \$1.29 1/2 Gal. \$2.25 (The Marvel Rug Cleaner)

Model Food Market

275 N. High (Next to City Hall) Phone 3-4111 No Charge for Delivery—30-Day Account Service FREE PARKING IN THE REAR OF THE STORE

Spring LEG O' LAMB 65¢

Fresh Daily FRYING CHICKENS

For That Labor Day Outing lb. 65¢

Fancy Center Cut PORK CHOPS 79¢

Assorted Fancy LUNCHEON MEATS Hormel, Cascade, Armour's. Treat the family to the last picnic of the year.

H & H GROCERY

2360 State St.

Specials for Thurs., Fri., Sat., Sept. 3-4-5

Right Reserved to Limit

AA Small EGGS Doz. 39¢

Best Foods Mayonnaise Ots. 2 for \$1.00

S&W Finest Quality COFFEE lb. 79¢

C&H Cane SUGAR 100 lbs. \$9.49 50 lbs. \$4.89 25 lbs. \$2.45 10 lbs. 99c

Fancy Brand OLEO 2 lbs. 33¢

Improved Elbertas Fresh Peaches 45-lb. Box \$2.95

Calirose Sliced Canned Peaches 2 1/2 can 19¢

Wesson Oil Ots. 55¢

Bisquick 3 pkgs. \$1.00

CRISCO 3-lb. can 81¢

ALL POPULAR BRANDS

Cigarettes Carton \$1.65 REGULAR SIZE CTN.

Oscar Mayer Luncheon Meat 3 for \$1.00 12-oz. can

SAME FINE H & H QUALITY PURE Ground Beef 4 lbs. \$1.00

Flour 50-lb. Bag \$3.87 25-lb. Bag \$1.95

Watermelon Ea. 29¢