

**Woodroff's**  
**SAVING CENTERS**  
 At the Foot of the Bridge | 1/2 Mile North of the Underpass  
**W. Salem | Salem**

OPEN EVERY DAY 8 A.M. TO 10 P.M.

Vanilla—Quarts  
**ICE CREAM 25c**  
 AS GOOD AS THE BEST, BETTER THAN THE REST.

Sunshine Krispy  
**Crackers 1-lb. pkg. 19c**

Crisco-Spry-Snowdrift  
**Shortening 1-lb. tin 29c**

Light and Dark Meat  
**TUNA Large 1/2 Tin 15c**

Beautiful  
**Tomatoes 16 to 18 lb. Flat 95c**

Boiling  
**Onions 10-lb. Mesh Bag 29c**

First Quality  
**Bananas lb. 12 1/2c**

CANNING  
**PEACHES Box ? THE LOWEST PRICE IN TOWN**  
 Apple Box Heaping Full!

Fresh!  
**OYSTERS Pint Jar 49c**

Campbell's  
**SOUPS 10 1/2-oz. Tin 11 1/2c**

Vegetable - Pepper Pot - Oxtail - Gr. Pea - Asparagus Cream of Celery - Black Bean - Beans With Bacon

Lean, Govt.-Inspected  
**Pork Steak lb. 49c**

Lean, Boneless  
**Pork Roast lb. 45c**

Short Ribs and Brisket  
**Boiling Beef lb. 15c**  
 U. S. Inspected

### Meat Pie Always Hit With Family

What is a meat pie? It's a stew with a topping. In this case the topping, a flaky, tender biscuit dough, also lines the casserole. If you have the little individual casseroles, be sure to use them. The biscuit dough, cut diamond-shaped, can be placed in the casserole, the stew added, then the longest points of the diamond cleverly folded over each pie.

**Beef and Vegetable Pie**  
 1 1/2 pounds beef for stew  
 1/2 cup flour  
 1 teaspoon salt  
 1/2 teaspoon pepper  
 2 tablespoons lard or drippings  
 Water to cover  
 3 medium potatoes, cubed  
 10 small whole carrots  
 10 small whole onions  
 2 cups canned or cooked peas

**Biscuit Dough**  
 Dredge meat with seasoned flour and brown slowly in lard or drippings. Add only enough water to cover. Cover closely and cook slowly for 1 1/2 hours. Add vegetables, except peas, and continue cooking until meat is tender and vegetables are done. Pour off cooking liquid and thicken for gravy. (Allow 1/2 cup gravy for each serving.) Combine meat, potatoes, carrots, onions, peas and gravy. Line individual casseroles with biscuit dough cut in diamond shapes. Fill with meat and vegetable mixture and fold biscuit dough over top. Bake in a hot oven (425 degrees F.) for 15 to 20 minutes or until biscuits are browned. Serves 6 to 8.

**Chicken Tamale Loaf Good Family Or Company Dish**  
 3 line 15 - Chicken Tamale  
 Looking for something just a little different by way of an inexpensive, yet hearty entree that will serve a crowd? Here's your answer in this golden cheese-crust "Chicken Tamale Loaf." It's a make-ahead type of oven entree that needs no last minute attention. Combine meaty chunks of stewed chicken with canned tomatoes, corn, ripe olives, seasonings and a corn meal and egg batter. Bake it in a moderately slow oven about an hour. A favorite for informal entertaining.

**CHICKEN TAMALE LOAF**  
 1 (4 to 5-pound) stewing chicken  
 1 cup chopped onion  
 1 minced clove garlic  
 1/2 cup butter or margarine  
 1 No. 2 1/2 can tomatoes  
 1 No. 303 can whole kernel corn  
 1 1/2 teaspoons salt  
 1 teaspoon black pepper  
 Dash cayenne pepper  
 1 cup ripe olives  
 3 eggs  
 1 3/4 cups yellow corn meal  
 1 cup milk  
 1 cup grated American cheese

Cover disjointed chicken with boiling salted water and cook until tender about 3 hours. Remove skin and bones, leaving chicken in large pieces. Cook onion and garlic in butter 5 minutes. Add tomatoes, corn, salt, pepper, cayenne and 1 cup chicken broth. Simmer 20 to 30 minutes. Cut olives into large pieces. Beat eggs lightly and blend in corn meal and milk. Stir olives, chicken and corn meal mixture into vegetable mixture. Turn into large baking dish. Bake in moderate oven (325 degrees F.) 1 hour, sprinkling top with cheese after 1/2 hour of cooking. Serves 8 to 10.

### Celery Abundant, Good Cooked

Plentiful celery is at its best and here is a recipe about which many a restaurant and several hostesses we know make a justifiable fuss. A salad course that is different.

**Celery Victor**  
 4 hearts of celery (1 1/2 lbs.)  
 1 cup chicken broth  
 1/2 teaspoon monosodium glutamate, optional  
 1/2 cup French dressing  
 Anchovies  
 Tomato wedges

Wash celery thoroughly without separating stalks. Cut lengthwise into 2 or 3 pieces. Cut off most of leafy tops. Place in pan with tight lid or in pressure cooker with chicken broth and monosodium glutamate. Pan will take 15-20 minutes cooking; pressure cooker will do it in 6 minutes at 15 pounds pressure. Remove and drain. Place celery in shallow dish; pour French dressing over and marinate for one hour or more as it cools. Turn occasionally. Chill thoroughly. Arrange celery with two strips of anchovies over each heart, with tomato

### Bleu Cheese Mix Good for Tomatoes

**Bleu Cheese Mix for Tomatoes**  
 1 8-ounce package cream cheese  
 1/2 pound (4 ounces) Bleu cheese  
 2 tablespoons cream  
 2 tablespoons chopped parsley  
 1/2 teaspoon grated onion  
 1/2 teaspoon Worcestershire sauce  
 Salt to taste  
 1/2 teaspoon pure monosodium glutamate

Have cream cheese and the Bleu cheese at room temperature, blend well with a fork. Gradually beat in cream; add remaining ingredients and mix well. Use in one of the ways suggested below. Makes about 1 cup cheese mix.

**Broiled Tomato Sandwich**  
 Toast a slice of white bread on one side. Butter untoasted side, then cover with thin slices of peeled tomato. Spread Bleu - Cream Cheese Mix (above) generously over tomato slices. Top with 2 or more half-slices of uncooked bacon. Broil slowly until bacon is crisp and sandwich is piping hot. Serve at once. Grand for lunch or supper.

**Epicure's Broiled Tomatoes**  
 Cut peeled tomatoes crosswise in halves. Spread cut sides liberally with Bleu - Cream Cheese Mix (above). Sprinkle with fine, dry bread crumbs and paprika. Broil slowly until crumbs are nicely browned and tomatoes are piping hot. A good vegetable to serve with steak, ham burger or filet mignon! Also nice with fish.

**Tomato Sandwich Salad**  
 Cut a chilled, peeled tomato crosswise in 3 or 4 slices. Put slices back together again, sandwich fashion, with Bleu-Cream Cheese Mix (above) as the filling. Place on a lettuce-lined salad plate; top with a bit of mayonnaise and a dusting of paprika. A delicious variation on the stuffed-tomato theme.

**Tele-fun**  
 by Warren Goodrich

"See who you called! Now will you believe that looking up the correct number can make a whole of a difference!" ... When you're not sure of a number, please look it up in the directory... Pacific Telephone.

### Cornbread Good Fare for Family Meal, Company Too



Southern Corn Bread — Good with pork chops or ham

Friends coming to dinner? You would like to loll with the company sipping a drink, amused by a bowl of potato chips?

Grab a kitchen partner and in 20 minutes get your supper menu ready to put in the broiler, the oven, and on top of the range. No reason why you should do all the work. See who's willing. Husband the helpful kind? Beau still new impression? Sister, brother or girl friend—one of the guests?

Here's how we got a quick dinner for four recently, with one eye on the clock and delicious results. Friend Emmitt-born in Waynesboro, Georgia—was our helper, so naturally our menu had a Southern tone.

Main course was HAM. We used two half-inch slices of the boiled meat, weighing altogether a little over two pounds, and broiled them to a mouth-watering turn in our electric rotisserie. If you haven't yet acquired one of these wonderful cooking helps, put the ham under the broiling unit of your range.

On the ham went a magnificent sauce—Eddie's inspiration. She said that before she worked out the recipe, she walked around for days "tasting it in my head." Thus are recipes born! We call it HAM-TO-ICE-CREAM SAUCE because we've discovered it tastes wonderful on either.

ASPARAGUS was our vegetable; we used the frozen variety, but canned would be fine and take even less time to prepare.

With these we had HALF-WAY CORN BREAD—a cross between spoon bread and regular Southern corn bread. It boasts a special step that achieves an unusual custardy layer. The recipe follows—try it and see. I clocked the preparation of the corn bread and it took about 10 minutes from the time I started to prepare it until it was in the oven. If you have a well organized mixing center, it shouldn't take you any longer. The corn bread

wedges or watercrust or lettuce. Six servings.

(AP News Feature)  
 makes eight generous servings, which the four of us at dinner slathered with butter and ate up. Need we say we omitted dessert? But if you are having more than four, and want to round out the menu, add fruit and cheese.

**Ham-To-Ice-Cream Sauce**  
 Ingredients: One 8-ounce can concentrated frozen grape juice (undiluted), 1 tablespoon grated orange rind, 2 tablespoons lemon juice, 3 tablespoons curran, generous dash of cinnamon and ginger, 1 teaspoon cornstarch, 1 tablespoon finely cut pecans.

Method: Put grape juice, orange rind, lemon juice, curran, cinnamon and ginger in 1-quart saucepan. Mix cornstarch with cold water until smooth; add. Cook and stir constantly over low heat until thickened and clear. Add pecans and serve hot with ham or vanilla ice cream. Makes 1 cup.

**Halfway Corn Bread**  
 Ingredients: 1 1/2 tablespoons butter or margarine, 1/2 cup sifted flour, 1 1/2 cups white or yellow cornmeal, 1 teaspoon baking soda, 1/2 teaspoon salt, 2 eggs, 1 cup buttermilk, 2 cups milk.

Method: Melt butter in large iron skillet (about 8 by 2 inches). Sift together flour, cornmeal, baking soda and salt. Beat eggs until foamy; beat in buttermilk and 1 cup of the milk. (Mixture will be very thin.) Turn into prepared skillet. Pour remaining cup of milk carefully over top of mixture; do not stir in. Bake in moderate (350F) oven 50 minutes. Bring skillet right to table; cut cornbread into 8 pieces; serve at once with lots of butter or margarine.

**Raisin Secret**  
 The secret to making chocolate-covered raisins is to melt the chocolate very slowly. To 2 cups of raisins, use 8 ounces of semi-sweet chocolate, melted over warm water. Stir the raisins into the chocolate, then drop by teaspoonfuls onto waxed paper.

### Sunshine Shortcake Has Orange Flavor, Canned Peaches in It

Give fall and winter menus a taste of summertime with this "Sunshine Shortcake." Tender orange-flavored cake layers are put together with golden slices of canned peaches and whipped cream. Luscious to taste and a beauty to see!

**Sunshine Shortcake**  
 1/2 cup shortening  
 1/2 cup granulated sugar  
 2 eggs  
 1 teaspoon grated orange rind  
 1 1/2 cups sifted cake flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 cup orange juice  
 1 cup whipping cream  
 2 cups drained canned peach slices

Cream shortening and sugar together thoroughly. Separate eggs and beat yolks into creamed mixture. Blend in rind. Sift together flour, baking powder and salt. Blend into creamed mixture alternately with orange juice. Fold in stiffly beaten egg whites. Spread in 2 greased 8-inch layer cake pans. Bake in moderately hot oven (375 degrees F.) 20 minutes. Let stand 5 minutes. Turn out on wire rack to cool. Put layers together with whipped cream and peaches just before serving.

Serves 8.

### Fluffy Eggs

Something special for breakfast or luncheon menus are fluffy scrambled eggs with cubes of avocado folded into the eggs just before they're set. Served with crisp bacon and lots of hot coffee, there's nothing more luxurious.

### OVERRIPE AVOCADO

Use that overripe avocado in a salad dressing. Mix equal parts of mashed avocado and mayonnaise with a bit of dill seed for accent. Try this on shredded cabbage or a mixed green salad. Very good.

### Pineapple Fluff Cake Tasty One

Just as its name denotes this Pineapple Fluff cake is a light and fluffy delight. It's a fitting dessert for dinner or the cake to proudly serve for popular "dessert" entertaining.

**Pineapple Fluff Cake**  
 3 cups sifted cake flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 teaspoon soda  
 1 No. 2 can crushed pineapple  
 1/4 cup lard  
 2 cups sugar  
 4 egg yolks  
 1 teaspoon vanilla  
 1/2 cup hot water  
 4 stiffly beaten egg whites

Line three 9-inch cake pans with waxed paper, salt and soda. Drain crushed pineapple and measure 1 cup juice. Cream lard and 1 1/2 cups sugar with 1 egg yolk. Add remaining egg yolks and vanilla. Beat well. Add sifted dry ingredients alternately with 1 cup pineapple juice and 1/2 cup hot water. Beat egg whites until stiff, but not dry, and add remaining 1/2 cup sugar. Fold egg white mixture into cake batter. Pour into cake pans and bake in moderate oven (350 degrees F.) for 25 to 30 minutes.

\*Drain and save 1 cup juice to put in cake batter. Use remaining 1 cup drained crushed pineapple for frosting.

**Pineapple Fluff Frosting\***  
 2 egg whites  
 1/2 teaspoon salt  
 1 cup white corn syrup  
 1 teaspoon vanilla  
 1 cup drained crushed pineapple  
 Combine egg whites, salt, syrup, vanilla, and beat until fluffy spreading consistency. Fold in pineapple. Frost three 9-inch layers.

St. Die, a small town in France, is sometimes called the grandmother of America because it was there that the name "America" was first proposed in 1507.

## SAFEWAY

### THE WINNERS

Here are the names of the lucky persons winning merchandise awards at the drawings held Saturday night, Sept. 5, at the four SAFEWAY Stores.

SAFEWAY STORE—245 Court St.	
\$25.00 MERCHANDISE CERTIFICATE	1590 N. 18th, Salem
Anna Hagy	
\$10.00 MERCHANDISE CERTIFICATE	4920 Wolf St., Salem
A. N. Selberg	
\$5.00 MERCHANDISE CERTIFICATE	Rt. 1, Box #66, Salem
Mrs. O. L. Sargent	
SAFEWAY STORE—2120 Fairgrounds Rd.	
\$25.00 MERCHANDISE CERTIFICATE	2134 Fairgrounds Rd., Salem
Glenn O. Lewis	
\$10.00 MERCHANDISE CERTIFICATE	1590 Madison St., Salem
Henry O. Raean	
\$5.00 MERCHANDISE CERTIFICATE	975 Norway, Salem
H. E. Hickman	
SAFEWAY STORE—935 S. Commercial	
\$25.00 MERCHANDISE CERTIFICATE	1715 N. 19th St., Salem
Mrs. Alice Ryther	
\$10.00 MERCHANDISE CERTIFICATE	130 W. Owens, Salem
E. C. Wetherby	
\$5.00 MERCHANDISE CERTIFICATE	245 E. Wilson, Salem
Mayme Keene	
SAFEWAY STORE—1265 Center St.	
\$25.00 MERCHANDISE CERTIFICATE	325 S. 14th St., Salem
Bob Schwartz	
\$10.00 MERCHANDISE CERTIFICATE	1498 Center St., Salem
John Friesen	
\$5.00 MERCHANDISE CERTIFICATE	390 S. 18th St., Salem
J. W. Darl	

**\$40.00 in Groceries Will Again Be Awarded on Saturday, September 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

## SAFEWAY

What's the real treat in asparagus?  
 The TIPS!

What's the real treat in tuna?  
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