

Woodroffe'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.
 Prices Good Friday-Saturday-Sunday

EASTERN OREGON BABY BEEF
 TASTY and TENDER

SHORT RIBS Lb. **15c**
STEAKS Sirloin, T-Bone Lb. **39c**
RIB STEAK Lb. **29c**
ROAST Lb. **29c**
GROUND BEEF Lb. **25c**

HALF OR WHOLE Locker Beef lb. **25c**

BABY Beef Liver lb. **23c**

OLD-FASHIONED Frankfurters lb. **25c**

KITCHEN QUEEN FLOUR 10-lb. Sack **75c**
 LIMIT

HUNT'S TOMATO JUICE 46-oz. can **19c**
 LIMIT

VANILLA Ice Cream Quart **25c**

SAN SHOP PIES
 BANANA CREAM PUMPKIN APPLE BOYSENBERRY
75c each

STOCK UP!
BIRDSEYE FROZEN FOODS!
 Mixed Vegetables and Peas and Carrots **12 1/2** PKG.
 LIMIT

CALIFORNIA LETTUCE Head **10c**
 LIMIT

RADISHES or GREEN ONIONS 3 bun. **10c**
 LIMIT

SUN GIRL—Regular 39c
DATES 1-lb. Pkg. **25c**
 LIMIT

FRESH ROASTED! NO. 1 P-NUTS lb. **25c**
 LIMIT



Round Steak Versatile Meat

First choice for flavor and economy in many kitchens is versatile round steak. Whether cut into individual servings or cooked in one piece, round steak braised in an intriguing sauce is many a person's idea of top-notch eating. Besides being fine flavored, round steak is a good buy in these days of beef plenty.

Here is the tested recipe for round steak cooked in tomato sauce deftly seasoned with herbs and spiked with soy sauce:

Round Steak Special
 1 round steak, 1/2 inch thick
 Salt, pepper, flour, lard
 1 cup sliced onions
 2 (8 oz) cans tomato sauce
 2 tablespoons soy sauce
 1 tablespoon sugar
 1 bay leaf
 1/2 teaspoon herbs (thyme, basil, marjoram or oregano)
 Sprinkle steak with salt, pepper and flour; pound on both sides with a meat pounder or the edge of a heavy saucer. In a large, heavy skillet or Dutch oven, brown steak well in a few tablespoons hot lard; top with sliced onions. Combine tomato sauce with rest of ingredients and pour over meat. Cover and cook over low heat until tender, about 1 1/2 hours. Watch carefully to prevent sticking. Add water as tomato sauce cooks away. Remove steak to platter, skim fat from sauce and pour over meat. 4 servings.

Special Occasion Dish
 Round steak can take on company manners to tempt your most favored guest. Here's an example of the homey round steak's ability to assume a regal air. It's a royal treat of individual treat servings dressed up with mushrooms and sour cream.

Round Steak Royale
 1 round steak, 1/2" thick
 1 clove garlic
 1/2 cup flour
 2 tablespoons paprika
 1 teaspoon salt
 1/2 teaspoon pepper
 1/2 cup lard

3/4 cup sliced onions
 3 or 4 oz. can mushrooms, drained
 Water or bouillon
 1/2 cup commercial sour cream

Cut steak into 4 pieces; rub each piece on both sides with cut garlic clove. Combine flour, paprika, salt and pepper and pound into steak. In the hot fat, brown steak on both sides; top with onions and mushrooms. Add 1/2 cup water or bouillon; cover and cook over low heat until tender, about 2 hours, adding more liquid as needed. Remove steak to warm platter. Spoon off excess fat and add sour cream to liquid in pan. Dilute to right consistency with water, if necessary. Reheat and serve meat topped with sauce. 4 servings.

Family Round Steak Dishes
 Here are two family-approved ways with round steak—long-time favorite dishes geared to satisfy big appetites and small budgets:

1. **Beef Steak Pie**—Braise round steak cubes and sliced onions in bouillon seasoned lightly with all-spice, ginger and paprika. When almost tender, add cubed potatoes and cook until done. Season to taste. Pour into casserole, top with pastry and bake at 450 degrees F. until crust is browned.

2. **Stuffed Steak Rolls**—Roll individual servings of round steak around bread dressing and fasten with toothpicks. Braise until tender in tomato juice.



Pudding Treat for Winter Days

Some day soon when it's raw and cheerless outdoors, treat the members of your family to this comforting, warm and cinnamon apple sauce pudding. A fine satisfying finish to a meal, they'll think, as they relax into a contented glow.

Golden Apple Sauce Pudding
 2 cups apple sauce
 2 teaspoons grated orange rind
 1/4 cup orange juice
 1 1/2 cups graham cracker crumbs
 Light cream
 1 teaspoon cinnamon
 1/4 cup brown sugar
 1/4 cup melted butter or margarine
 1/2 cup broken walnuts
 1/2 cup shredded coconut

Combine apple sauce, orange rind and juice. Combine graham cracker crumbs, cinnamon, sugar, butter or margarine and walnuts; mix. Arrange alternate layers of apple sauce mixture, crumb mixture and coconut in greased 8"x8"x2" baking dish, ending with coconut layer. Bake in moderate oven, 350 F., 20 minutes. Serve hot or cold with cream. Yields 4 to 6 servings.

FOR YOUR *Tillie Lewis* DIET
 FOR THOSE WHO MUST DIET

EAT SWEET DESSERTS LIKE THESE AND... LOSE POUNDS A WEEK!

Rich in flavor and texture... up to 70% less calories.

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 Chocolate, Vanilla, Butterscotch and French Custard
 GELATIN DESSERTS—Strawberry, Cherry, Raspberry and Lemon
 Also FRUITS and SALAD DRESSINGS

AT YOUR FAVORITE STORE—33 VARIETIES

Fruit Added to Hot Cereal Dish

Bowls of steaming hot farina topped with sections of golden canned cling peaches will give your family a good start for the day. That's why we called this popular breakfast dish "Good Morning Breakfast Cereal." We sweetened the farina as we cooked it by adding some of the syrup from the peaches to the cooking water.

Good Morning Breakfast Cereal
 1/2 cup syrup from canned peaches
 3 1/2 cups water
 1 teaspoon salt
 1/2 cup farina
 4 to 6 canned peach halves
 Top milk or table cream

Combine peach syrup, water and salt, and heat to boiling. Add farina slowly, stirring constantly. Cook and stir over hot water 10 minutes. Pour into cereal bowls. Cut peaches into quarters and place 4 pieces over each serving of cereal. Serve with top milk or table cream.

Serves 4 to 6.

YEAST BREAD COLOR
 Sugar, added to yeast bread, gives color to the crust.

Sauce for The Duck

If you think that a recipe combining tomatoes and oranges belongs to the raised-eyebrow department, you are right. But you will find that eyebrows are raised, not in consternation, but in pleased approval when you serve this delightful sauce with duck.

Duck in Tomato Orange Sauce
 1 duckling, 5 to 6 pounds dressed weight
 2 teaspoons kitchen bouquet
 2 tablespoons fat
 1/2 cup muscatel or duck broth
 2 tablespoons tomato paste
 1 teaspoon salt
 1/2 teaspoon pepper
 1 small bay leaf
 3-ounce can sliced broiled mushrooms
 1/2 cup finely diced green pepper
 2 cups diced tomatoes
 1 navel orange sectioned
 2 tablespoons cornstarch
 1/2 cup cold water or orange juice

Cut wing tips from duckling, skin and cut into quarters, removing neck and backbone. Place duck quarters in bowl and sprinkle with kitchen bouquet. Melt fat in Dutch oven over moderate heat. Add duck and brown lightly on all sides. Combine wine and tomato paste and pour over duck. Sprinkle with salt and pepper. Add bay leaf, contents of can of mushrooms, green pepper, tomato and orange sections. Cover tightly and cook over low heat until duck is tender, about 1 hour. Blend together cornstarch and water. Add to duck and cook, stirring constantly, until the sauce thickens and comes to boil. Serve immediately with broad egg noodles.

Yield: 4 servings.
 Note: Cook neck, backbone, wing tips and skin in 3 cups boiling salted water for duck broth.

COLORADO PAN-SAN at the SAN SHOP

FRESH SALMON By the Piece lb. **49c**

FRESH COD By the piece Lb. **35c**

FRESH Deep Sea Crabs Lb. **39c**

SLICED Chinook Salmon Lb. **69c**

FRESH STEAM CLAMS Lb. **35c**

FRESH EASTERN OYSTERS Pint **\$1.35**

SLICED HALIBUT Lb. **59c**

Oven-Ready Hens lb. **45c** Pan-Ready Fryers lb. **65c**

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BIGGEST LITTLE MARKET IN TOWN
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Aged Cheese Lb. **49c** Year Old

Sliced Bacon Swift's or Armour's Lb. **59c**

Cooked Picnics Lb. **45c** Ready to Eat

Grnd. Beef 4 lbs. **1.00**
 You have tried the rest . . . Now try the Best!

Beef Roast lb. **29c**
 GUARANTEED

Wieners Skinless lb. **39c**
 SWEETHEART BRAND

Caponized—Pan-Ready FRYERS Every **\$1.39** Each

T-Bone Steaks Lb. **55c** Tender

Fresh Oysters Pint **59c**

GARDEN-FRESH FRUITS AND VEGETABLES

Golden Ripe **BANANAS** 2 lbs. **29c**

CELERY Bunch **10c** Utah Green

Cranberries Lb. **23c** Eastern

Free Coca-Cola To Our Customers Friday & Saturday Only

SPECIAL PRICES For Fri. and Sat. Only
COCA-COLA
 6 bottles **35c**
 12 bottles **70c**
 24 bottles **\$1.40** (Plus Deposit)

CLAMS Minced Razors **19c** Halferty's 7-oz. can

Krispy—By Sunshine CRACKERS Lb. **26c**

ONIONS All you can put in 9-lb. Bag **10c**

POTATOES 10 lbs. **19c**

NUCOA Lb. **29c**

SUGAR 10-lb. Bag **98c**

CABBAGE Lb. **3c**

POTATOES U. S. No. 2 50-lb. Bag **69c**

MILK 2 Tall **25c** cans All Popular Brands

New! New! Instant **Jello Pudding** Choc., Vanilla, B. Scotch **2 pkgs. 19c**

BROADWAY MARKET
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 Including Sundays
 Prices Good Fri., Sat., Sun.