

# THIS YEAR GIVE FOOD



Simplicity  
Pattern 3451  
Style 1

PRICES EFFECTIVE  
Fri., Sat., Sun., Dec. 4-5-6

A gift of food is always acceptable and sure to please everyone from the very young to the very old—from the hard-to-please to those in need. Your dollar goes farther and you can remember more of your friends and neighbors when you give food. Make your gift distinctive by making it yourself! Visit your IGA today for complete selection and ideas for your gift of food this year.

Gold Medal **FLOUR** 10-lb. Bag **79¢**

SNOWDRIFT **SHORTENING** 3-lb. Tin **79¢**

Spreckels Fine Granulated **SUGAR** 10-lb. Bag **89¢**

**Bisquick** Lge. 40-oz. Pkg. **35¢**

**Cake Mix** Betty Crocker Your Choice Each **29¢**

Fresh **CINNAMON ROLLS** . . 8 for 23c

Lets All Go to  
YMCA Smorgasbord Tues., Dec. 8

## Wesson's Famous Fruit Cake!

Semi-Boneless  
**PORK ROAST** LB. **45¢**

Fresh, Meaty  
**SPARE RIBS** LB. **49¢**

Armour's Star  
**CHILI ROLLS** 12 oz. EACH **39¢**

Fresh, Tender  
**CALF LIVER** LB. **59¢**

Armour's Star  
**LINK SAUSAGE** LB. **55¢**

Demonstration at Orenti's Market  
**FOLGER'S COFFEE** Lb. can **89¢**  
Ball Point Pen only 25c with unwinding band

Wesson Oil simplifies the method—brings out luscious fruit-ent flavor. Heat oven to 275° (slow).

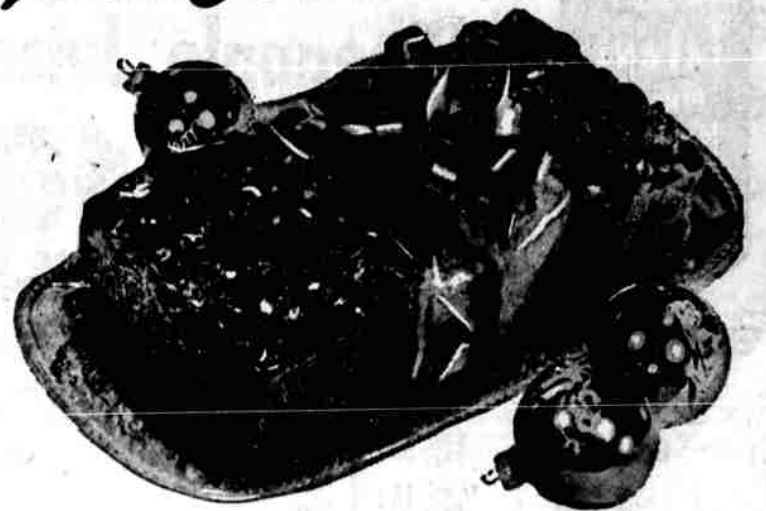
Mix together—  
1 cup Wesson Oil  
1½ cups brown sugar (packed in cup)  
4 eggs  
Beat vigorously with spoon or electric mixer for 2 minutes.  
2 cups sifted Gold Medal all-purpose flour  
\*1 teasp. double-action baking powder  
\*2 teasp. salt  
2 teasp. cinnamon  
2 teasp. allspice  
1 teasp. cloves

Stir into oil mixture alternately with—  
1 cup pineapple, apple or orange juice  
1 cup more sifted flour  
1 cup thinly sliced citron  
1 cup chopped candied pineapple  
1½ cups whole candied cherries  
1 cup raisins  
1 cup chopped figs  
1 cup coarsely chopped Diamond® Walnuts  
2 cups coarsely chopped mixed nuts

Pour batter over fruit, mixing thoroughly. Use with brown paper 2 greased loaf pans, 8½ x 4½ x 2½-in. Pour batter into pans. Place a pan of water on lower oven rack. Bake cakes 2½ to 3 hours in slow oven (275°). After baking, let cakes stand 15 minutes before removing from pans. Cool thoroughly on racks without removing paper. When cool, remove paper. To insure freshness, seal in cellophane or heavy waxed paper, then put in covered container in a cool place to ripen.

\*When using Gold Medal Self-Rising Flour, omit baking powder and salt.

**WESSON OIL** Full Quart **59¢**



IGA Stores Reserve the Right to Limit Quantities

U.S. NO. 1  
**POTATOES**  
Guaranteed to Satisfy  
10-lb. Bag **35¢**  
Danish **SQUASH** Lb. **3¢**

U.S. NO. 1  
**Sweet Potatoes or Yams**  
2 lbs. **25¢**  
Fresh, Solid **CABBAGE** Lb. **5¢**

**IGA SEEDLESS RAISINS** 4-lb. Pkg. **59¢**  
**SOFTASILK CAKE FLOUR** 44-oz. Pkg. **44¢**  
**BAKER'S COCONUT** 4-oz. tin Southern Style **2 for 35¢**  
**IGA FRUIT COCKTAIL** No. 2½ Tin **35¢** **3 for \$1.00**  
**IGA TOMATOES** Large 2½ Tin, Solid Hand-Packed **27¢** **4 for \$1.00**

Shop at These Independently Owned IGA Stores



**EMERY'S**  
IGA Foodliner  
Wallace Rd. at 7th  
West Salem

**VISTA**  
Market  
3045 S. Commercial

**STATE ST.**  
Market  
1230 State St.

**ORCUTT'S**  
Market  
4200 N. River Rd.