

**Paprika Pep-Up**

Let paprika add pep, flavor and color to many foods. If you reheat crackers with a little butter on top, sprinkle

with paprika. Add dash of paprika to salad dressing; sprinkle on baked potato, macaroni and cheese and all other bland appearing foods.

Delicious "pass around" refreshments to offer guests over a weekend are fingers of fruit cake accompanied by glasses of refreshing apple juice, well chilled. No trouble, either!

**Gourmet Dishes With Sardines Are These Two**



Mighty Tasty — Shirred eggs served with sardines.



A Divine Sauce plus sardines makes a notable dish.

**(AP News Feature)**  
Sardines go gourmet these days. Turn a French chef loose on a couple of cans of the Norway variety, and he comes up with such recipes as these for Sardines Orientale and Sardines with Shirred Eggs.  
Sardines Orientale makes a perfect luncheon entree when prefaced by a soup and served with crusty hard rolls and a green salad. You need the rolls to dip into the wonderful sauce of this dish. For dessert, we suggest a fruit compote and thin rich brown-edged vanilla wafers.  
Sardines with Shirred Eggs are a fine brunch dish. But do accompany them with a special bread. If there's a French bakery in your neighborhood, maybe you can get Croissants or Brioche—or if you're adventurous, you can make your own. Failing these, heated Parker-house, butter-flake or clover rolls will make mighty good substitutes. After the sardine-egg dish bring on a bowl of fresh pears, apples, grapes; top with dates or figs. And don't forget to have lots of good hot strong coffee all through your brunch.  
**Sardines Orientale**  
Ingredients: 1 medium-size onion, 2 tablespoons olive oil, 1 pound firm tomatoes, 1 fat clove of garlic (crushed), 2 tablespoons cooking sherry, pinch of saffron (if available), salt and pepper to taste, one 3 1/2-ounce can Norway sardines.  
Method: Peel onion; quarter and cut into thin strips; there should be about 1 cup. Heat olive oil in 8-inch skillet; add onion and cook slowly for about 10 minutes; it should be partly crisp and not browned. Meanwhile peel tomatoes by plunging them into boiling water; quarter and scoop out seeds with your fingers; chop; there should be a generous cupful. Add tomatoes, garlic, sherry, saffron (if used), salt and pepper to skillet. Cook slowly, stirring a few times, for about 10 minutes. Drain sardines, place half of them in two individual 6-inch heat-resistant glass pie plates; pour the sauce over; arrange remaining sardines over sauce. Bake in very hot (450F.) oven until bubbly—about 5 minutes. Serve at once in pie plates. Makes 2 large servings.  
Note: One cup thoroughly chopped canned tomatoes may be substituted for the fresh tomatoes called for. Recipe may be doubled and heated in one large shallow baking dish or pie plate.  
**Sardines with Shirred Eggs**  
Ingredients: 4 teaspoons butter or margarine (soft), 1/4 cup fine dry bread crumbs, 8 eggs, one 3 1/2-ounce can Norway sardines.  
Method: Spread butter over the bottom of 4 individual six-rod egg dishes. Sprinkle bread crumbs over butter. Break two eggs into each dish. Arrange sardines over eggs. Bake in slow (325F.) oven until eggs are firm—about 15 minutes. Makes 4 servings.

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- Oregon Large Prunes 2 lbs. 49c
  - Oregon Large Prunes 30 lb. box \$6.60
  - Seedless RAISINS 4 lbs. 59c
  - Dromedary Pitted Dates Lb. 39c

- NUTS IN SHELL**  
All New Crop Nuts
- IXL Almonds Lb. 49c
  - Large Georgia Pecans Lb. 55c
  - Large Washed Brazil Lb. 49c
  - Jumbo Franquette Walnut, lb. 45c
  - Jumbo Filberts Lb. 39c

Armour's **LEG OF LAMB** lb. 69c

U.S. Choice **Steer Beef ROAST** lb. 49c

Nebergall's **SLICED BACON** lb. 59c

Pan Ready **FRYERS** lb. 63c

- SCHILLINGS BLACK PEPPER** 2 oz. 29c
- GERBER'S BABY FOODS** 4 cans 35c
- LINDSAY PITTED RIPE OLIVES** 29c
- SWANSDOWN ANGEL FOOD MIX** Pkg. 55c
- CENTENNIAL POPCORN** (Yellow or White) 2 lbs. 39c
- HUNT'S NEW POTATOES** 2 cans 25c
- MEAT BALLS and GRAVY** Dennison's can 39c
- HERSHEY CHOC. MORSELS** 2 pkgs. 39c
- HERSHEY BREAKUP CHOCOLATE** lb. 60c
- HUNT'S TOMATO JUICE** 46 oz. 25c
- EGGS** Cline's Grade A Large Doz. 73c
- EGGS** Cline's Grade a Medium Doz. 65c
- PEACHES** Lady Elberta No. 2 1/2 2 for 75c
- PEACHES** Freestone No. 2 1/2 (In Light Syrup) Case \$5.75 2 for 49c
- RADIANT MIX** Lyons lb. 45c
- GLAZED CHERRIES** Lyons lb. 75c
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Economical and Good Eating

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**SIRLOIN Steaks** pound 59c

**ROUND Steaks** pound 59c

**COTTAGE BONELESS Pork Roasts** per lb. 49c

**Ground Beef** lb. 39c

Beautifully Dressed Young Plump **HENS** Ready for Stewing 3 lbs. or over each \$1.19

Fashion Plate Young **Fryers** 30 to 34 ounces Pan-Ready \$1.19

**Choice Beef**  
Beautifully Marbled Pot **ROASTS** lb. 49c

Choice Grade Sirloin **STEAKS** per lb. 89c

Mt. Angel **CHEESE** 2-Pound Loaf 99c

Best Foods **Mayonnaise** Quart 57c

**KRAFT COTTAGE CHEESE** Pin 29c

**Del Monte Pineapple** Large Slices No. 2 1/2 size can 29c

**Del Monte PUMPKIN** No. 2 1/2 Size Cans 2 for 29c

**Minnesota Valley Tender Sweet Peas** 2 for 29c

**Delicious Healthful Standby Tomato Juice** 46-oz. cans 2 for 49c

**HORMEL SPAM** 43c

**MJB Long Grain RICE** pk. 23c

**Tenderleaf TEA** pk. 48 bags 39c

**Baker's COCOA** pound can 43c

**Skippy Peanut Butter** 14 oz. 39c

**Potatoes** Bright clean even size smoothies less waste in peeling 25 lbs. 79c

**Florida Oranges** Large Juicy dozen 43c

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**Heinz CATSUP** Large Bottles 2 for 45c

**Gold Medal FLOUR** 10 lb. sack 89c

**Calumet BAKING POWDER** 1 lb. can 21c

**Minute TAPIOCA** per pkg. 21c

**OVALTINE** large bottle 73c

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