



Party Time Favorites!

FOR YOUR FIRST PARTY IN '54!

Start the year with a resolution to serve your family the best in food for less money. You can do it. Work after work all year long at your IGA. It will be the easiest resolution you ever made. If you let IGA help you keep it.



LOOK AT THESE LOW PRICES

Bordens' **CHEESE SPREADS** 4 Jars \$1.00
 Relish - Garlic Pimiento - Smoky Olive-Pimiento Vera-Sharp or Roka 26c Each

RITZ CRACKERS Lb. Pkg. 29c

Marlene **MARGARINE** 5 for \$1.00
 Lb. 21c Pkg. \$1.00
 Finest Ingredients—Taste the Difference

Underwood Deviled Ham 2 1/4-oz. Tin 21c

Kingan Lunch Meat 12-oz. Tin 45c

Snow's CORN CHOWDER 15-oz. Tin 22c

Vermont Maid SYRUP 24-oz. Jug 57c

Goldenrod Cash Register Receipts Are Double Value Toward Premiums in the IGA Premium Club Book

Zee Paper **NAPKINS** Pkg. 80 10c

Dennison's **Chili with Beans** 15-oz. Tin 27c 4 for \$1.00

Libby's **PUMPKIN** No. 303 Tin 13c

Libby's **PEAS** No. 303 Tin 21c 5 for \$1.00

Swanson's Boned **Chicken or Turkey** 5-oz. Tin 35c 3 for \$1.00

FRUITS & VEGETABLES

Farm Fresh from Store to you!

CARROTS Cello. Pkg. 10c

Jumbo Limes Pkg. 29c

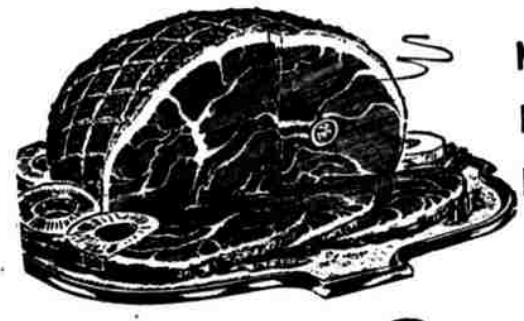
LEMMONS Doz. 29c

FLAV-R-PAK FRESH FROZEN ORANGE JUICE 6-oz. Tin 17c 6 for \$1.00

FRESH FROZEN **Peas or Corn** 10-oz. Pkg. 17c 6 for \$1.00

IGA Stores Reserve Right to Limit Quantities

WINNERS Lionel Trains and Doll at Salem IGA Stores
 ORCUTT'S—Doll, Lynn Andregg; Train, Donovan Rozmus
 EMERY'S IGA FOODLINER—Doll, Cheryl York; Train, Eddie Parker
 VISTA MARKET—Doll, Pattie Sue Miller, Route 4; Train, Ronnie Redding, 2535 Bluff Avenue
 STATE ST. MARKET—Doll, Charlotte A. Goodall, 2148 Mills Street; Train, Gary Sloan, 395 S. 16th Street



HAMS Tender, Juicy, Tasty and Flavor-Rich
 Selected Shank Portion 65c | Whole Ham 69c

Choose from a Variety of Fancy Cheeses and Cold Cuts for Your Buffet Parties and Snacks.

IGA EXTRA FANCY **Tomato Juice** 46-oz. tin 27c
 Delicious any time of the day!
4 for \$1

IGA FANCY **Fruit Cocktail** No. 2 1/2 tin 35c
 A delicious dessert treat!
3 for \$1

Sunshine **Cheez-its** Pkg. 19c
 IGA Orange Juice 46-oz. tin 35c 3 for \$1.00

SPRY **SHORTENING** 3-lb. tin 83c

Blue Bell Twin Pack **POTATO CHIPS** Two 6-oz. Pkgs. Reg. 63c Value 39c
 With 15c Coupon Attached

Pure - Convenient **M.C.P. California LEMON JUICE** 7 1/2-oz. Tin 19c

Portland Punch **JUST ADD WATER** 3c PER GLASS 12-oz. Bottle 49c

PLANTERS COCKTAIL PEANUTS 8-oz. Tin 35c
 Planters Mixed Nuts 7-oz. tin 59c
 Planters CASHEW NUTS 7 1/2-oz. tin 59c

HI-C ORANGEADE 46-oz. tin 27c 4 for \$1.00

3-MINUTE POPCORN 2-lb. Pkg. 39c

Purex Bleach 1 1/2-gal. Jug 30c

TRY THIS PRIZE WINNING RECIPE FROM

5th GRAND NATIONAL
 My Inspiration Cake
 \$25,000 1st prize winner in Pillsbury's 5th Grand National Recipe and Baking Contest. Won by Mrs. A. M. Kansas, Webster, South Dakota.
 Bake at 350 degrees for 30 to 40 minutes. Makes two 9-inch round layers.
 Place 1 cup finely chopped nuts evenly over bottom of two well-greased and lightly floured 9-inch round layer pans.
 Grate 2 ounces sweet or semi-sweet chocolate to serve.
 Mix together: 3 1/2 cups sifted Pillsbury's Best Flour, 4 1/2 teaspoons double-acting baking powder, 1 teaspoon salt and 1 1/2 cups sugar into mixing bowl. Add 1 1/2 cups shortening, 1 1/2 cups milk and 1 teaspoon vanilla.
 Beat for 1 1/2 minutes, 20 strokes per minute, until batter is well blended. With electric mixer blend at low speed, then beat at medium.
 Add 1/2 cup egg whites (4 eggs) and beat for 1 1/2 minutes.
 Spoon one-fourth of batter carefully into each well-greased pan, using about half of the batter. Sprinkle with the grated chocolate (half in each pan). Spoon remaining batter into pans, spreading carefully so chocolate is not disturbed.
 Bake in moderate oven (350 degrees F.) 30 to 40 minutes. Let cool in pans 10 to 15 minutes before turning out. Cool thoroughly and frost layers, outside up, with chocolate frosting. Spread frosting between and on sides of layers, but frost only 1/2 inch around top edge of cake and about 1 inch in center. Decorate chocolate frosting with reserved 1/2 cup white frosting blended with 1 to 2 teaspoons water for easier spreading.
Chocolate Frosting
 Combine 2 squares (4 oz.) chocolate, 1/2 cup granulated sugar and 1/2 cup water in saucepan. Cook over low heat, stirring constantly, until chocolate melts and mixture is smooth and thick. Remove from heat. Add 1/2 cup white frosting blend. Cool.
 Cream 1/2 cup butter or margarine and 1 teaspoon vanilla. Blend in gradually (7) cups sifted confectionary sugar, creaming well. Reserve 1/2 cup of this mixture to decorate cake. Add cold chocolate mixture to remaining butter-cream mixture and beat until smooth.
 Adapted by Mrs. C. H. Pillsbury
 All recipes won with Pillsbury's BEST FLOUR... For perfect results use only PILLSBURY'S BEST...
Pillsbury's BEST 10-lb. Bag



Prices Effective Tues., Wed. and Thurs., Dec. 29, 30 and 31

IGA STORES WILL BE CLOSED NEW YEAR'S DAY

EMERY'S IGA FOODLINER Wallace Road at 7th West Salem	VISTA MARKET 3045 S. Commercial	STATE ST. MARKET 1230 State St.	ORCUTT'S MARKET 4200 N. River Road
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