

Barbecued Dish After Holidays

Here's a suggestion for a change from the holiday turkey — "Barbecued Lamb and Olives." The lamb is cut into cubes and cooked in a wonderful, tangy barbecue sauce and olives. Rich ripe olives are added just 15 minutes before serving. This is delicious served on hot steamed rice.

Barbecued Lamb and Olives Barbecue Sauce:

- 1 onion
- 1 clove garlic
- 1 cup tomato catsup
- 1 cup water
- 1/2 cup lemon juice
- 2 tablespoons brown sugar (packed)
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 teaspoon chili powder
- 1 teaspoon prepared horseradish
- 1/2 Dash cayenne pepper

1 pound lamb shoulder
Oil
3/4 small onions
1/2 cup ripe olives

Barbecue Sauce: Mince onions and garlic. Add remaining sauce ingredients and simmer while browning meat. Cut lamb into 1 1/2 inch cubes and brown in oil. Drain off excess fat. Pour sauce over meat and bake in moderate oven (350 degrees F.) 1 hour. Add halved onions and

Parslied Vegetables

Cook 3 cups diced or sliced, raw white turnips together with 3 cups diced or sliced raw carrots in one inch boiling salted water, covered, for 20 minutes or until tender. Drain, saving liquor for soup or sauce.

Meanwhile, melt 4 tablespoons minced parsley, 1/2 teaspoon salt and dash of pepper. Pour over vegetables and mix lightly with fork. Six servings.

Braised Celery

Plenty of excellent quality celery. You've probably some left over from the relish tray or stuffing. Wash equivalent of 3 bunches of celery hearts and remove top leaves. Cut each head lengthwise through heart, making 6 pieces. Cut in half in necessary to fit casserole. Arrange 1 medium onion, sliced, and 1 carrot, sliced, with generous sprig of parsley in bottom of casserole. Lay celery on top; dot with tablespoon butter and sprinkle with salt and pepper. Add 1 cup bouillon, cover and bake in moderately hot oven, 375 degrees, for one hour. Six servings.

cook 1 hour longer. Add onion 15 minutes before serving. Good on hot steamed rice.

Shrimp Jambalaya Hit On Creole Cooking List



Shrimp Jambalaya — Creole dish for a buffet supper.

Here comes New Orleans! Yes, we've been cooking that wonderful Creole dish—Shrimp Jambalaya. We've been streamlining it a bit, too, so you can make it successfully for your next buffet supper.

One accompaniment to this Jambalaya we always like — a green salad. Use romaine or water cress and cucumbers, if they are available, for the salad; otherwise make do with what you can get. Just be sure your greens are chilled and crisp, and

that the salad has plenty of French dressing on it. This Jambalaya is not a saucy dish—it cooks dry—and you need a salad dressed in dressing to go with it. This recipe will make hearty servings for eight. But if you should not have that many, don't worry. Put the leftovers in a covered casserole in the refrigerator. Next day, stir in a little curry powder, dot with butter or margarine, and heat uncovered in a very hot oven. When we tried this, our taste-testers gave us compliments aplenty!

Shrimp Jambalaya

Ingredients: 2 pounds shrimp, 2 tablespoons salad oil, 1 1/2 cups diced smoked leyn raw ham (sliced thin), 1/4 cup butter or margarine, 1 green pepper (chopped), 2 medium-sized onions (chopped), 1 clove garlic (minced), 1 bay leaf (crumbled), 2 cups uncooked converted-type rice, 1 cup strained court bouillon (to start with), one No. 2 1/2 can tomatoes, salt and pepper and cayenne (to taste), onion rings.

Method: Cook shrimp in court bouillon. Shell and devein. Heat oil in 12-inch skillet. Add ham and brown. Remove butter to remaining oil in pan. Add green pepper, onion, garlic and bay leaf; cook until onion is partly tender and lightly browned. Add rice, cook and stir constantly until browned. Stir in 1 cup court bouillon, tomatoes and reserved ham. Cover skillet and simmer, stirring with fork occasionally, about 30 minutes or until rice is cooked. Add salt, pepper and cayenne. If mixture becomes too dry before rice is cooked, add more court bouillon — when you need 1/2 cup extra. When rice is cooked, stir in shrimp; if shrimp are large, cut in two lengthwise. Turn into casserole; garnish with onion rings. Place in hot (425F) oven just long enough to heat shrimp — 5 to 10 minutes. Makes 8 servings.

Court Bouillon for Shrimp
Ingredients: 1 1/2 quarts water, 1/2 stalk celery, 1 carrot (sliced), 1 small white onion (sliced), juice of lemon, 1 teaspoon salt, a few peppercorns.
Method: Put water in saucepan. Add all ingredients and bring to boil. Add shrimp. Let water come to boil; simmer 2 to 3 minutes. Drain shrimp, reserving court bouillon.

Ranch House Stew Supreme

This beef main dish will be a favorite with your family and especially with those "would be cowboys." They will love this way of eating their vegetables and meat together, and will beg to have this he-man dish—ranch house stew—again and again.

Ranch House Stew

Ingredients:
1/2 cup flour
1 1/2 lbs. beef stew meat (cut in 1 1/2-inch cubes)
1/4 cup butter or margarine
1/2 cup water
2 teaspoons salt
1/4 teaspoon pepper
1 cup onions, coarsely chopped
3/4 cup uncooked rice
2 cups sliced carrots
1 No. 2 can tomatoes
1 1/2 cups water

Method: Roll the beef in the flour. Use all the flour. If any is left, sprinkle it over the meat in the skillet. Melt the butter or margarine in a skillet or large saucepan. Add the beef and brown well on all sides. Add the 1/2 cup of water, salt and pepper. Bring to a boil. Turn the heat down. Cover and simmer about 2 to 2 1/2 hours or until the meat is tender. During the last 45 minutes of the cooking time, add the onions, rice, carrots, tomatoes, and the 1 1/2 cups of water. Cook covered over a low heat until the rice is tender. Add additional water, if desired, to make a thinner stew.

This recipe makes 8 generous servings.

Ginger Cream Drink

A deliciously flavored warm beverage to delight small fry during holiday week; or any other time for that matter. Bet father will like it, too. Goes well with any plain cookie or cake.

Just scald 6 cups milk in a double boiler; add 4 or 5 tablespoons honey and 1/4 to 1/2 teaspoon ground ginger. Serve with blob of whipped cream.

Apple Crisp Is Tasty for Dessert

You'll like this easy apple crisp for the family dinner dessert.

Ingredients: One 1-pound 4-ounce can sliced apples, 1/2 cup flour, dash of salt, 1/2 cup firmly packed brown sugar, 1/4

teaspoon cinnamon, 1/2 cup butter or margarine.
Method: Turn apples (with juice) into 9-inch pie plate. Mix flour, salt, brown sugar and cinnamon together. Add

butter and work in with pastry blender until fine and crumbly; sprinkle over apples. Bake in hot (400F) oven about 45 minutes. Makes 6 servings.

food that's tops in Quality

VEGETABLES

- Stacks of Crisp, Fresh Vegetable Specials
- 10 lbs. Snobby Deschutes Potatoes 39c
- 10 lbs. Boiling Onions 33c
- Spinach in cello bags 2 for 25c
- Head Lettuce - Endive - Romaine - Celery - Celery Hearts - Tomatoes - Cauliflower - Broccoli - Radishes - Green Onions - Carrots - Turnips - Rutabagas - Green Peppers - Brussel Sprouts - Solid Cabbage - Parsnips - Yams - Hubbard Squash - Sweet Potatoes

FRUITS

- Rome Beauty Apples
- 3 lb. 25c
- Yakima Delicious and Winesaps Florida Pink and Natural Grapefruit California Grapefruit Avocados - Tangerines Sunkist Oranges and Lemons
- Tea Garden Preserves
- Apricot - Apricot-Pineapple Cherry - Grape - Apple Butter Large 24-oz. Jars 1 Jar FREE with Dozen Assorted

Special on Peaches

- YELLOW FREESTONE In Light Syrup 2 cans 49c
- Case of 24, 5.75

GOOD GROCERY BUYS

- SANTIAM CUT BEANS No. 303 2 cans 43c
- WALLA WALLA PEAS No. 303 2 cans 35c
- STARR WHOLE BOILED ONIONS (A New Salem Product) 2 cans 45c
- HUNT'S TOMATO PASTE 6 oz. 3 for 25c
- HUNT'S TOMATO JUICE 46 oz. 2 for 49c
- SOLID PACK TOMATOES Hunt's No. 2 1/2 2 for 49c
- REAL BRAND PRUNE JUICE 24 oz. 2 for 55c
- MANDARIN ORANGES 11 oz. 2 for 33c
- OREGON PRUNES Large 2 lbs. 49c
- S&W PRUNES Large 2 lbs. 57c
- DROMEDARY PITTED DATES 1 lb. 39c
- CALIMYRNA FIGS 12 oz. 29c
- CAL. BLACK FIGS 12 oz. 23c
- WONDERFOOD MARSHMALLOWS 16 oz. 29c
- BLUE BELL POTATO CHIPS Large box 48c
- HERSHEY COCOA 1 lb. 49c
- NESTLES MILK 2 cans 25c
- KRAFT SALAD OIL Full Quart 63c
- PLANTER'S COCKTAIL PEANUTS 2 cans 65c
- SUNMAID SEEDLESS RAISINS 15 oz. 21c
- SPRY SHORTENING Grapefruit 3 lbs. 89c
- MARSHMEL-O-CREME 10 oz. 35c
- SKIPPY DOG and CAT FOOD 3 cans 25c
- LOG CABIN SYRUP 24 oz. 57c
- "ALL" DETERGENT 16-lb. pkg. \$2.69
- SOIL-OFF 24 oz. 39c
- BOOK MATCHES 2 pkgs. 29c
- DUTCH CLEANSER 3 cans 29c
- BORENE Giant Size 69c

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- Gillnetter Large Oysters 10 ea. 43c
- Tiny Tot Sardines 2 cans 59c
- Maine Sardines 3 cans 25c
- Pacific Pearl Albacore Tuna 2 cans 79c
- Pacific Pearl Smoked Oysters 2 cans 75c

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BEEF STEAK lb. 43c
RIB

T-BONE STEAK lb. 47c

GROUND BEEF lb. 29c

SHORT RIBS lb. 19c

BONED SIRLOIN lb. 63c

SIRLOIN TIP lb. 55c
Steak and Roast

ROUND STEAK lb. 49c

BABY BEEF LIVER lb. 39c

FRESH BEEF TONGUES or HEARTS lb. 29c

EASTERN OREGON HERFORD LOCKER BEFF

FRONT QUARTER	HIND QUARTER	HALF OR WHOLE
Lb. 24 1/2c	Lb. 32 1/2c	Lb. 26 1/2c



SPRY 3-lb. can 79c
LIMIT

PHEASANT Green Beans No. 303 2 for 29c

PHEASANT Sliced Beets No. 303 2 for 25c

PHEASANT Catsup 12 oz. 2 for 25c

PHEASANT Tomato Juice 46-oz. can 25c

Aerowax Quart 59c

Ajax Cleanser 2 for 25c

Occident Flour 10 lbs. 79c

Peanut Butter Swift's 12-oz. Jar 29c

GOLDEN GRAIN Macaroni and Spaghetti 24-oz. Pkg. 29c

Purex 1/2 Gal. 30c

PRODUCE

U. S. No. 1 Deschutes POTATOES 10 lbs. 31c

DESERT SWEET Grapefruit 8-lb. bag 55c

READY MIX Salad Veg. 2 for 19c

MEAT

U. S. CHOICE AND GOOD Beef Roast Arm Blade lb. 45c

SWIFT'S BROOKFIELD Sausage lb. 49c

Swift's Prem. Lamb Shoulder Chops & Steaks lb. 49c

Swift's Prem. Lamb Shoulder Roast lb. 39c

Lamb Stew lb. 15c

3-lb. Average Stewing Hens \$1.19

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