

### Winter Pears. Valuable Fruit, Use Them Often

There seems no end to recipes using the winter pears now on the market. Here are three of them:

**Glorified Pears**  
 3 fresh Anjou or Comice pears, diced  
 2 tablespoons lemon juice  
 1 cup cooked rice  
 8 maraschino cherries  
 1/2 cup whipping cream  
 1/4 cup sugar

Place cooked rice in large bowl. Add marshmallows and coarsely chopped cherries. Wash pears and dice. Sprinkle lemon juice over cut pears. Add to rice and toss together. Whip cream and add sugar. Fold into rice mixture and mix together lightly. Chill and serve in dessert dishes. Will serve 4 to 6.

**Pear Blush Crunch**  
 4 cups sliced fresh Anjou, Bosc or Comice pears  
 1/2 cup sugar  
 1/2 cup flour  
 Few grains salt  
 1/4 cup butter or margarine  
 1/4 cup cinnamon candies  
 1/4 cup water

1 tablespoon lemon juice  
 Mix the sugar, flour and salt. Cut in the butter or margarine. Mix in cinnamon candies. Peel, core and slice pears into a greased casserole. Pour water and lemon juice over them. Sprinkle over the pears and crumb-candy mixture. Bake in a 400 degree oven for 45 minutes. Serves 4 to 6.

**Shimmering Pear Salad**  
 4 fresh Anjou or Comice pears  
 1 package lemon flavored gelatin  
 1 1/2 cups boiling water  
 1/2 cup cubed grapefruit sections  
 1/2 cup cubed orange sections  
 Dissolve gelatin in hot water. Chill until mixture begins to thicken. Slice one fresh pear and cut into cubes. Add to gelatin mixture together with orange and grapefruit cubes. Stir to distribute fruit evenly. Pour into individual molds and chill until firm. When ready to serve, wash and slice remaining 3 pears. Unmold salads and lettuce lined salad plates and surround each mold with fresh pear slices. Serve with mayonnaise. Will serve 4.

### Dumplings and Apples Ideal As Combination

Nestled in flaky pastry covering, apples offer a treat redolent with sugar and spice in these best ever dumplings. It's homey old-fashioned dessert, ever new with each succeeding apple season. Any all-purpose apple lend its special characteristics to this dessert, whether Winesap, Rome Beauty, Golden Delicious, or Newtown.

**Best Apple Dumplings**  
 6 all-purpose apples  
 Syrup  
 1 cup sugar  
 2 cups water  
 2 drops red food coloring  
 1/2 teaspoon cinnamon  
 3 tablespoons butter or margarine

**Pastry**  
 2 cups all-purpose flour  
 1/2 cup salt  
 1/2 cup shortening  
 1/2 cup cold water

**Filling**  
 1/2 cup sugar  
 1 1/2 teaspoons cinnamon  
 1 tablespoon butter or margarine

Make a syrup of the sugar, water, cinnamon, food coloring and butter. Boil together for 2 to 3 minutes.

Prepare pastry: Sift together flour and salt; cut in shortening; add water to make stiff dough. Roll out and cut in squares.

Pare and core apples; place on pastry squares and fill cavities with mixture of 1/2 cup sugar and 1 1/2 teaspoon cinnamon. Dot with butter.

Bring corners of pastry over cavity and seal. Place in baking dish and pour syrup over apples. Bake in 400 degree oven for 45 minutes. Baste with syrup about 10 minutes before removing from oven. Serve hot or chilled, with or without cream.

New!  
 Swedish style  
**STEAK KNIVES**

### Peach Pan Cobbler Favorite Dessert

Since it's a little early for fresh fruits to be in the market yet, make a fruity dessert using canned peaches. Nothing hits the spot more than "Peach Pan Cobbler." Canned peach slices, brown sugar and spices are at their highest peak when served warm in this delicious dessert.

**Peach Pan Cobbler**  
 1 1/2 cups sifted all-purpose flour  
 3 teaspoons baking powder  
 1/2 teaspoon salt  
 3 tablespoons granulated sugar  
 1/4 cup shortening  
 1/2 cup milk

**Filling:**  
 2 1/2 cups canned peach slices  
 1/2 cup syrup from peaches  
 1/4 cup brown sugar (packed)  
 1 teaspoon grated orange rind  
 1/2 teaspoon allspice  
 Few grains salt  
 2 teaspoons quick-cooking tapioca  
 1 tablespoon butter or margarine

Sift together flour, baking powder, salt and sugar. Cut in shortening. Add milk and mix well. Roll on floured board to fit 8-inch round baking dish. Fit into bottom and sides of greased dish. Bake in hot oven (425 degrees F.) 5 minutes. Meanwhile combine filling ingredients and heat to boiling. Pour into partially baked crust. Continue baking 20 to 25 minutes longer. Serve warm, plain or with cream, if desired. Serves 6 to 8.

### Between-Meal Snack

Apricot whole fruit nectar is an easy way of getting extra vitamin A into your diet. This is the vitamin which is so important in helping a person resist infections. Nectar makes a good between-meal snack for children.

2  
 for only  
**50¢**  
 (\$1.50 value)

with the last inch of the unwinding band from ANY can of **S&W COFFEE**

Send to S & W Fine Foods, Inc. Box 108, Englishtown, New Jersey. Allow 3 weeks for delivery. Offer expires June 30, 1954

there's only one  
**SKIPPY**  
 TOPS IN QUALITY!

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

**LOW IN PRICE**

### Duncan Hines CAKE MIXES

Your Choice Each 35c

3 Pkgs. \$1

Devils Food—Yellow—White

### Gold Medal Flour

10-lb. Bag 99¢

### Kellogg's SUGAR FROSTED Flakes

10 oz. Pkg. 25¢

### Sunshine Krispy CRACKERS

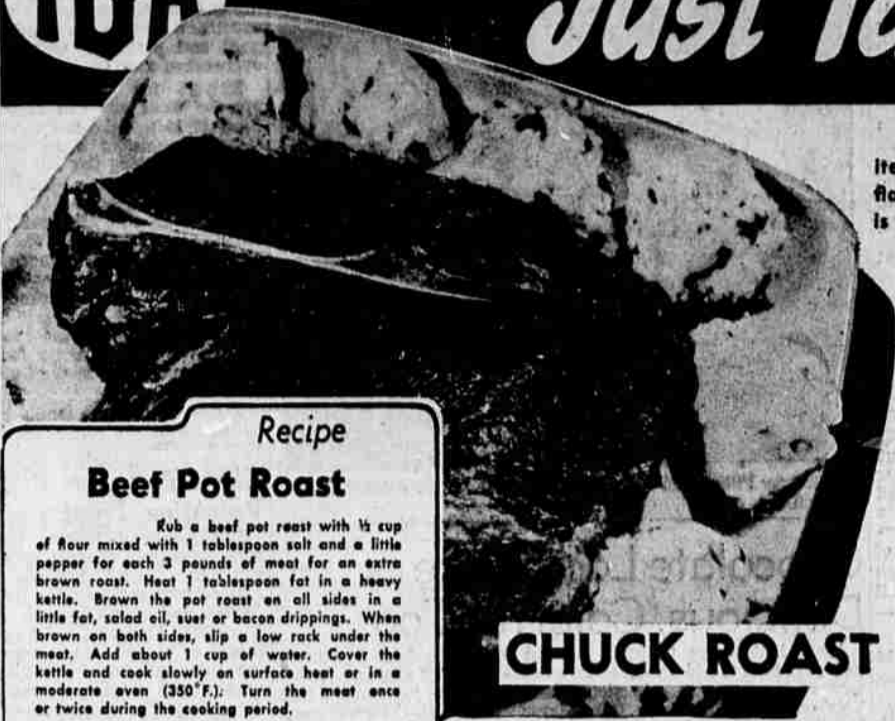
2-lb. Box 45¢

### SUNSHINE

CHEEZ-ITS 2 pkgs. 35¢



# Just Tasty Beef—



### Recipe

### Beef Pot Roast

Kub a beef pot roast with 1/2 cup of flour mixed with 1 tablespoon salt and a little pepper for each 3 pounds of meat for an extra brown roast. Heat 1 tablespoon fat in a heavy kettle. Brown the pot roast on all sides in a little fat, soled oil, suet or bacon drippings. When brown on both sides, slip a low rack under the meat. Add about 1 cup of water. Cover the kettle and cook slowly on surface heat or in a moderate oven (350° F.). Turn the meat once or twice during the cooking period.

... is all it takes to make your favorite cut of pot roast truly delicious. The delicious flavor that comes from a savory brown pot roast is the result of grain feeding. Your IGA meat depot purchases only grain fed steers. You can be sure the flavor of your favorite pot roast will please your whole family if you serve grain fed beef.

Cut from U.S. Good Grade Steer Beef Well Trimmed

**49¢**  
 POUND

### CHUCK ROAST

### ARROW TARGET BRAND

### LINK SAUSAGE

POUND PKG. 49¢

### MT. ANGEL

### CHEDDAR CHEESE

POUND 59¢

### TENDER, MEATY

### PORK CHOPS

END CUT POUND 59¢

### VALLEY PACK CASCADE

### WIENERS

LB. CELLO PKG. 49¢

Join the Mother's March on Polio! Turn on Your Porch Light Thurs., Jan. 28

### FRESH BAKED CHERRY

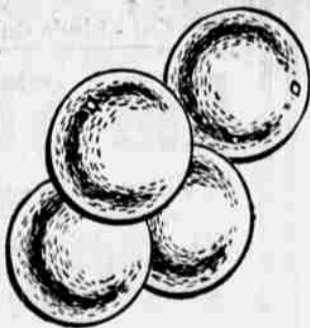
### COCOANUT ROLLS

PKG. OF 8 23¢

**FEATURE OF THE WEEK!**  
 IGA ALL-PURPOSE FLOUR  
 10 lb. Bag 79¢  
 ECONOMY PLUS

Its superior quality is your baking insurance; its finer-textured, tastier baked goods are your daily dividends. Make IGA Flour your policy!

IGA Stores Reserve the right to Limit Quantities.



### Large Calif. Sunkist ORANGES

Fine for Eating  
 25 for **79¢**

### U.S. NO. 1 DESCHUTES POTATOES

25-lb. BAG 79¢

### SNOW WHITE CAULIFLOWER

LB. 17¢

### FLORIDA PINK GRAPEFRUIT

96 SIZE 12 for 79¢



### IGA SNO-KREAM

Shortening 3 lb. Can 79¢



### MARLENE

Margarine 3 lb. Pkg. 69¢

### WHITE STAR TUNA

Solid Pack Reg. 1/2 Size Tin 39¢

### CRISCO Shortening

3 lb. Can 89¢



### KRAFT COTTAGE CHEESE

PINT 29¢

### INTRODUCTORY OFFER!

**SAVE 7¢**

"Guest Quality" **DEL RICH MARGARINE** Special Price **23¢**

WHILE SUPPLIES LAST Lb. Pkg.

Special Prices Effective Fri., Sat. and Sun., Jan. 29, 30 and 31.



Shop at These Independently Owned IGA Stores

### 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

Free 15¢ coupon IN GIANT IVORY FLAKES 69¢

Save \$2.00 on WESTINGHOUSE IRON Coupons free with **WOODBURY 1¢ SALE** Cakes 39¢

**STEINFELD WHOLE DILL Pickles**  
 24 oz. Jar 39¢

**SAVE WITH COUPON INSIDE BUNDLE**  
 5¢ OFF ON NEXT LARGE IVORY PURCHASE  
 Medium IVORY SOAP 3-CAKE BUNDLE 25¢

**SPECIAL COUPON** inside Giant Tide **SAVE 10¢** on your next Tide purchase **Giant Tide 75¢**