

FREE!
100 SHOPPING BAGS OF GROCERIES TO BE GIVEN AWAY FREE
Four Corners Store Only as Door Prizes.

MARGARINE
Cottage Brand
5 lbs. \$1⁰⁰

You can tell in an Instant! it's **FOLGER'S** famous flavor 59c

NEW! Kellogg's SUGAR SMACKS 23c

Instant Dessert Amazo 2 pkg. 15^c
Makes delicious dessert—just add milk and whip—All flavors.

Mayonnaise Best Foods Quart Jar 55^c

Pie Crust Mix Pillsbury 2 pkg. 29^c
Makes flaky pie crust easily.

Small White Beans 2 lb. cello 29^c
Centennial—Finest quality.

Peanut Butter Skippy 14 oz. jar 43^c
Large 22-oz. jar 59^c

Crackers Ritz 1 lb. box 29^c
Crisp, round butter wafers.

Crackers Graham 1 lb. box 29^c
N.B.C.—Made with Honey.

Oysters Pacific 8 oz. can 25^c
Southern Beauty.

TUNA Solid Pack Reg. No. 1/2 can 25c
Bobco Bonita — Light Meat

CLAMS Minced Razor 2 cans 49c
Halferty — Reg. No. 1/2 cans

SALMON Alaska No. 1 tall can 35c
Cottage — 1-lb. can

CHILI Dennison tall can 21c
Con Carne With Beans — 15 1/2-oz. can

DINNER Spaghetti pkg. 39c
Chef Boyardee—With Meat or Mushrooms

LUNCH'N MEAT Spiced Can 37c
Oscar Mayer or Rath—12-oz. can

ROAST Can 49c
Swift Premium—Makes Delicious Meal

Fig Bar Cookies California Mission 2 lb. cello 39^c

Proceeds Go to March of Dimes

Hot Dogs & Coca Cola Both for 10c

Hormel—Cascade—Roth Franks Served DAVIDSON & MASTER BUNS

All Three Stores

REGAL AMBER BEER
Big Special Price

12-oz. cans 6 cans 98^c
\$1.95

Case 12 cans 1.95

new WOODBURY SOAP
1c SALE 4 bars 25c

4th Cake 1c with 3 of Reg. Price

1c Sale Woodbury Soap
Bath Size Bars 4 Bars 36c

Corned Beef 12 oz. can 43^c
Swift Premium—Tops in quality.

Pumpkin Pie Mix pkg. 10^c
7-Minute—complete mix for 1 large pie.

Hillcrest Cheese 2 lb. box 69^c
Finest Wisconsin cheese-food.

Delrich Margarine 3 lbs. 69^c
Fancy colored.

Zee Paper Products

Zee Toilet Tissue White, Pink, Green, Yellow 4 roll pack 31c

Zee Paper Towels 50 sheet roll 17c

Zee Waxed Paper Heavy waxed 125 ft. roll 2 for 39c

Zee Dinner Napkins Cello pack 2 pks. 23c

Vano LIQUID STARCH

Quart Bottle 22^c

1/2-gal. Jug 41^c

Dura Plastic STARCH Quart bottle 69^c

Country-fresh, Creamy-rich **MORNING MILK** 3 cans 41c

Oranges 2 Dozen 59c
Sno-boy Sunkist—Large—Seedless Navel

Bananas 2 Pounds 25c
No. 1 Golden Fruit

Grapefruit 5c Each
Florida Pink Seedless

Onions 10 Lb. Bag 19c
Oregon U. S. No. 2

CARROTS OR TURNIPS 5c Pound
Santiam No. 1 Quality

Quick Yeast Rolls That Can Be Use in 3 Types

Here is a basic quick yeast dough from which you can make tender light rolls or proceeding according to directions, yummy Pecan Pinwheels and elegant-tasting Cheese Crescents. Nothing—well, almost nothing—creates a stir at the dining table like freshly baked bread. Why not make some today!

Quick Yeast Rolls (Basic Recipe)
1 package dry yeast
1/4 cup lukewarm water
1/2 cup scalded milk
2 tablespoons sugar
1/4 teaspoon salt
2 tablespoons melted margarine or butter
1 egg, slightly beaten
2 1/2 cups all-purpose flour

Dissolve dry yeast in lukewarm water according to directions on the package. Add milk which has been cooled to lukewarm, sugar and salt. Allow to stand 5 minutes. Add margarine or butter and egg and mix well. Stir in flour and beat with spoon until dough forms a ball and follows spoon around the bowl. Brush top of dough with melted butter or margarine and cover with waxed paper or towel. Set bowl in warm water until light and spongy, about 20 to 25 minutes. Turn out on floured cloth or board and knead 1/2 minute. Shape and bake as desired.

To make Pecan Pinwheels: After dough has been kneaded, roll out into 2 rectangles 5 1/2 by 9 inches. Brush each rectangle with melted margarine or butter. Combine 1 tablespoon sugar and 1/4 teaspoon cinnamon. Sprinkle half over each rectangle. Roll up like a jelly roll and cut each roll in 12 pieces. Heat 6 tablespoons water, 6 tablespoons margarine or butter and 1/4 cups brown sugar in a saucepan. After shortening has melted, cook 2 minutes. Pour syrup equally into two 8-inch round cake pans. Press a pecan half in the center of each roll and place rolls, nut-side down, 1/2 inch apart in syrup. Let stand 10 minutes. Bake in a moderate oven (375 degrees F.) 20 to 25 minutes. Turn out on a warm plate. Yield: 24 rolls.

To make Square Parkerhouse Rolls: After dough has been kneaded, roll out into a rectangle 8 by 12 inches. Brush with melted butter or margarine. Cut into four strips 2 inches wide. Cut strips into 4 inch pieces. Crease through the middle of each piece with a silver knife and fold in half. Place 1 inch apart in greased shallow pan or on a baking sheet. Let stand 10 minutes. Bake in a hot oven (400 degrees F.) 10 to 12 minutes. Yield: 16 rolls.

To make Cheese Parsley Crescents: After dough has been kneaded, roll out into two 8-inch circles. Brush each with melted margarine or butter. Mix 1/4 cup grated American cheese and 1/4 cup chopped parsley. Sprinkle half over each circle. Cut each circle into 8 pie-shaped pieces. Roll from wide end toward small end and place 1 inch apart on greased baking sheet. Brush with melted butter or margarine. Let stand 10 minutes. Bake in a hot oven (400 degrees F.) 10 to 12 minutes. Yield: 16 rolls.

Shrimp Tempura With An Oriental Flavor

In the last section of Ben Lucien Burman's newest best-seller, "The Four Lives of Mundy Toliver," the author tells about the life of a small-time shrimper on the Gulf of Mexico (published by Julian Messner, Inc., New York). So realistically has Mr. Burman told the story of Mundy's adventures in the Cajun shrimp country that the reader feels Mr. Burman must be well acquainted with this part of the United States and the shrimp found in Gulf waters.

In fact, Mr. Burman told, the Shrimp Association of the Americas that shrimp is one of his favorite foods, and that he likes it prepared in the Japanese "Tempura" style, like this:

Shrimp Tempura
2 pounds fresh or frozen shrimp, uncooked
1 cup all-purpose flour
1 teaspoon salt
2 eggs, beaten
1 cup milk
1 pint cooking oil

Peel and devein shrimp. Drain on paper towels. Slit shrimp along the inside curvature without cutting all the way through and press out, like a butterfly. Sift flour and salt together. Add eggs and milk and combine to make a thin batter. Heat cooking oil to 375 degrees—very hot, but not smoking. Dip shrimp in batter and fry for 3 minutes until golden brown. Do not overcook. Makes 6 servings. Serve with chutney, mustard sauce, or Tempura Sauce.

Tempura Sauce
1/2 cup cooking sherry
1/2 cup soy sauce
2 teaspoons sugar
1/4 teaspoon ground ginger
and serve with Shrimp Tempura.



A Cherry Smash for Valentine's

Starting in the morning with the postman's ring, St. Valentine's day is an important one for teen-age maids. How exciting it is to receive a Valentine from a favorite swain, and how flattering to find several messages in the mailbox! It's an ideal night for a party as very attractive decorations can be purchased at small cost. Those old-fashioned heart-shaped candies bearing sentimental messages provide fun. Tiny cakes, iced in pastel colors and decorated with candy hearts are simple to make and so good to serve.

A refreshing beverage is important. Ginger ale goes well with sandwiches and salads. If you are serving very light refreshments, you might like to make ice cream sodas the main attraction. A scoop of vanilla ice cream in a tall glass of ginger ale is delicious.

Here is a cherry soda that will delight your guests. The recipe is for one soda, so multiply the quantities by the number of guests. Spoons will be needed to get at the last bit of goodness.

Cherry Smash
Combine 1/3 cup chopped Bing cherries and 1/3 cup vanilla ice cream. Beat until very soft. Fill glass with ginger ale. Stir gently. Serves 1.

U and I POWDERED SUGAR
Snowflake Frosting

Sprinkle smooth and delicious U and I Powdered Sugar through any dolly on a newly frosted cake. The result — a beautiful snowflake decoration.

U and I sugar 1st SUGAR produced in Columbia Empire

Easy-to-Open Easy-to-Close TUCK-IN-TOP

These Specials Also Available at Erickson's Hiway Market — Woodburn

ERICKSON'S

282 1/2 Commercial 3280 East State St. 3080 Portland Road

Brooms Silver Queen cans \$1²⁹
Red or green colored—fine 5-sew broom.

CAT FOOD 2 tall cans 25^c
Pus'n Boots 8 oz. cans 3 cans 23c

DOG FOOD 3 tall cans 39^c
Celo Tops in quality.