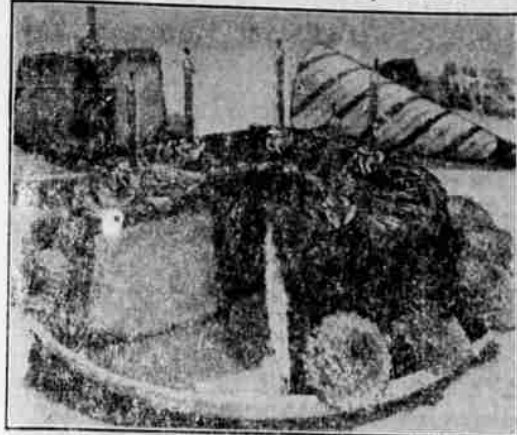


Easy Frosting On Birthday Cake



When you are masterminding a birthday party, it's bound to get pretty hectic unless you take the shortest shortcuts you know. This goes for decorations, entertainment plans and refreshments. As far as the refreshments are concerned the big thing naturally is the Birthday Cake. With the variety of cake mixes on the market today, this part of the menu has been greatly simplified. Add to this fact, the variety of delicious easy frostings you can make and your cake is bound to be a culinary triumph.

For a Mocha Frosting you quickly blend together sweetened condensed milk, strong black coffee, vanilla, confectioners' sugar and cocoa. For a Peanut Butter Frosting you just make a smooth blend of peanut butter and sweetened condensed milk. What could be easier? No cooking, no tedious standing over a pot on the stove. Be prepared for second helping on this birthday cake, it'll be that good!

Mocha Frosting
1½ cups (15-oz. can) sweetened condensed milk
1 tablespoon strong black coffee*
¼ teaspoon salt
2 squares (2 oz.) unsweetened chocolate
½ teaspoon vanilla extract
Put sweetened condensed milk, coffee and salt in top of double boiler. Mix well. Add chocolate. Cook over rapidly boiling water, stirring often, until thick, about 10 minutes. Remove from heat. Cool. Stir in vanilla. Spread on cooled cake.

*If using instant coffee, dissolve 1 teaspoon in 1 tablespoon lukewarm water.

there's only one
SKIPPY

BEWARE
OF
IMITATIONS

LOOK
FOR THE
HAPPY
LITTLE DOG



TOPS IN QUALITY!

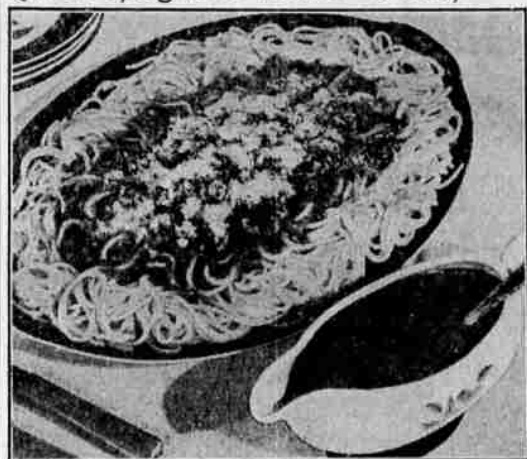
LOW IN PRICE

Lemon Date Cookies Delicious

Cookies are one dessert that few folks ever turn down. The recipe for "Lemon Date Cookies" will be filed in the "use often" part of your recipe file. The cookies, given individuality with fresh dates, won't be in the cookie jar long—that's their one disadvantage.

LEMON DATE COOKIES
1 cup fresh dates
½ cup shortening
1 cup granulated sugar
2 eggs
1½ cups sifted all-purpose flour
¼ teaspoon salt
2 teaspoons baking powder
2 teaspoons grated lemon rind
* 1 tablespoon lemon juice
Put and slice dates. Cream Add eggs one at a time, beating shortening and sugar together, well after each addition. Sift flour with salt and baking powder. Blend into creamed mixture. Stir in lemon rind and juice and dates. Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven (350 degrees F.) about 15 minutes.
Makes about 3 dozen.

Quick Spaghetti Dinner Is Easy



When you want a quick meal that's a family favorite you can always rely on a good spaghetti dinner. The packaged dinner contains all the essentials of a perfect dish—quick-cooking spaghetti, ready-to-heat sauce, meat and mushrooms, and tangy grated cheese. It can be made ready to serve in 12 minutes. Then, with a salad, crusty bread or rolls, and a good dessert you really have a meal for three that any chef might be proud of.

A packaged spaghetti dinner is a reliable choice for the children's lunch when they hurry home at recess. It is quick to prepare, easy to eat and satisfying. And of course it can be served in place of potatoes at dinner with chops, beef balls or meat loaf.

There are two appetizing ways of serving the spaghetti with its attendant sauce and grated cheese. One is to mix them all lightly but thoroughly just before serving. The other is to pass the sauce and cheese separately after the spaghetti has been dished.

Still a third way is this: Drain the cooked spaghetti and put it in a greased casserole—a small one, for one spaghetti dinner, which

serves three; a large one if you want to serve six with two of the dinners. Prepare the sauce according to package directions and combine lightly with the spaghetti in the casserole. Then sprinkle with cheese. Bake in a moderately hot oven (375 degrees F.) for 20 minutes, or until lightly browned.

If you make a packaged spaghetti dinner the dinner mainstay, remember what you need for a balanced menu, milk, soup or a custard milk dessert will bring up the protein count of the meal. A big bowl of salad can be relied on to add all the vegetables needed. Here are some suggested menus:

I
Cream of Mushroom Soup
Spaghetti Dinner
Toasted Green Salad with
Green Pepper, Raw Carrots,
Onions

II
Crisp Rolls
Baked Apples

III
Spaghetti Dinner
Carrots and Peas
Raw Vegetable Sticks
Italian Bread
Tapioca Cream

You Could Spend Hours

Going from store to store, and when you're through you'll find the savings if any were made by buying a cheaper grade of food. Save yourself this inconvenience, do it the easy way. Shop by telephone or in person at your Busick Market, free delivery every day good prices always.

GOOD POTATOES

Smoothies, yes, clean, smooth.
even size, selected for quality. Every potato good. Less waste.

10-lb. Bag **49¢**

Nice, Clean, Firm BOILING ONIONS

10-lb. Bag **29¢**

or if you prefer a little larger onion we have them also, 10-lb. bag at same price.

If you like apples (and who doesn't) well, here's your chance to get some beauties.

Golden Delicious Very firm, crisp 15-lb. box **\$1.25**

Double Red Delicious 15-lb. box **\$1.27**

Jonathans For cooking or eating 15-lb. box **\$1.23**

Northern Spys Beautiful 15-lb. box **\$1.25**

Heinz Catsup

Large Bottle **3 for 63¢**

Peanut Butter
39¢
3 for \$1.00

Hunt's No. 1

**FRUIT
COCKTAIL**
29¢
2 for 53¢

**PICKLED
PIGS FEET**
35¢ 3/\$1

Beef Hash
3 for \$1.00

For real delicious hot cakes, try Centennial Pancake Flour

2½-lb. Pkg. **31¢**

Or You Get

4 Pound Pkgs.

4-lb. Pkg. **49¢**

Kitchen Queen Flour

25-lb. Sack **\$1.90**

Red Beans

For Chili

2-lb. Bag **29¢**

Right to limit reserved.

Hills Brothers COFFEE

Per Lb. **95¢**

Folgers Coffee

Per Lb. **95¢**

French Market

Coffee

goes twice as far as other coffee

Per Lb. **95¢**

Old Golden COFFEE

Freshly roasted. Ground as you like it at the time you buy!

Lb. **95¢** 2 lbs. **\$1.89**

S&W or MJB

COFFEE Lb. **95¢**

SWIFT'NING

3-lb. Can **69¢**

Allsweet

MARGARINE
3 lbs. **79¢**

Table-Ready

MARGARINE
4 lbs. **79¢**

3 Minute

POP CORN
2 lbs. **43¢**

**JIFFY
BISCUIT MIX**

Large Pkg. **29¢**

Bonfire Tuna

2 cans **49¢**

For a Real Trick or Treat -- 24 Packages Cracker Jack Only \$1.10

Square Shoulder of Premium
Lamb Roast **39¢**

Lb. Swift's Premium
Lamb Stew Lb. **19¢**

Swift's Premium
BACON

Thick or Thin Sliced
Per pound **59¢**

Economy Beef
POT ROAST Lb. **39¢**

Premium Beef
POT ROAST Lb. **49¢**



lb. **69¢**

Here's A New Item

Brown and Serve Swift's Premium

SAUSAGE

To prove they're good, Swift & Co. will be at your Busick Market Saturday serving Free samples of this delightful sausage — and of course, if you insist, you can get a generous size package for only **49¢**

And that's Real Economy!

From time to time we have mentioned the fact that the Turkeys and Chickens you get at your Busick Market are the cream of the crop. If we haven't mentioned that fact before, we invite you to see these Fine Quality Birds and be your own judge..

Young Plump Hens

3 lbs. of the finest stewing chicken, ready for the kettle **\$1.29**

Young Fryers

Beautifully dressed and packaged at the peak of quality **\$1.15**

Young Turkeys

Just unwrap and they're ready for the roaster Per pound **43¢**

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BUSICK MARKET

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Food Mkt.
1940 Mission St.
Out Towards Airport
Ph. 2-7661

LOOK AT THESE MEAT PRICES

Ground Beef Pure Now Better Than Ever Lb. **19¢**

Rib Steak Sure to Be Tender Lb. **29¢**

Short Ribs Lean and Meaty Lb. **13¢**

Beef Roasts Arm Blade or Rump Lb. **25¢**

T-Bone Steak Well Trimmed Lb. **33¢**

Slab Bacon Hormel's Lb. **49¢**

Round Steak	Sirloin Tip Steak	Boneless Top Sirloin	Ground Round
43c lb.	49c lb.	53c lb.	39c lb.

SPECIAL PRICES ON LOCKER BEEF

HALF OR WHOLE	FRONT QUARTER	HIND QUARTER
21½¢ lb.	20½¢ lb.	25½¢ lb.

Buy a Quarter of Fine Beef Today—from \$25 to \$30