



Chili Con Carne these days can be fixed in a simple way, providing a typical and satisfying dish.

Modern Day Chili Easy And Tasty

A popular mainstay for a Saturday night supper is Chili Con Carne, and with it a bowl of crisp salad and simple dessert make the menu complete.

A new version of chili in a short-cut method combines tomato-vegetable soup mix and canned red kidney beans.

In this recipe, ground beef and onion are browned in a heavy skillet. Then add boiling water, the convenient 2 1/2 ounce package of tomato vegetable soup mix and chili powder and cook for 10 minutes. The last step in this easy-to-fix dish is to add two cans of red kidney beans and simmer for ten minutes to bubbling perfection.

For the authentic touch have the meat ground coarsely. This gives the dish texture.

Chili con carne is ideal for party menus. It is a great favorite with teenagers, especially who like to make "sloppy joes" by spooning chili onto hamburger rolls.

Chili Con Carne
1 tablespoon butter or cooking fat
1 onion, chopped
1/2 pound ground beef
2 1/2 cups boiling water
1 package tomato vegetable soup mix
1/2 teaspoon chili powder
1 quart (2 1-lb. cans) red kidney beans

Melt the butter or cooking fat and add the chopped onion, and ground beef. Cook until brown. Add boiling water, tomato vegetable soup mix and chili powder. Cook for 10 minutes. Add the red kidney beans and simmer for 5 minutes.

Makes 4 to 6 servings.

WASHABLE COTTONS
Was anything ever fresher than crisp summer cottons? The showing is at its best now with Cotton Week just in the offing. (May 9-14). There are arrays of attractive garments in the shops for everyone from the sub-teenager to the fashion-conscious grandmother. And the yard goods departments are attractive enough to send any woman flying to the pattern counter. Best news of all is that the new summer cottons are completely washable—will go into the household washer time after time and come out as fresh as when they were new in May.

"With Ready-to-Spread Cake Icing Even a Busy Woman has time to bake!"



New TOWNE PRIDE Butter Creme Cake Icing Save Time, Taste Better!

You'll find that your cakes will taste EVEN BETTER when you use Towne Pride Butter Creme Cake Icing. They're so good and so creamy-smooth—you'll wonder how you ever got along without them. No cooking! Nothing to be added! No mess or fuss—just open the tin and they're ready to spread. Try them today and you'll find out why busy women everywhere are using Towne Pride Butter Creme Cake Icing for the most tempting cakes they ever made.

1 Delicious Butter Creme Flavor: Chocolate and Vanilla

Towne Pride BUTTER CREME CAKE ICING

1 lb. jar 19c
1 8-oz. jar 25c

Meal-All-in-One Dish Saves Work

This Haddock fillet dish cuts down on dishwashing because it becomes a meal-all-in-one-dish with the ingredients that go with it. For the vegetables, bits of left-over vegetables may be used.

Haddock, Rice and Vegetables

Ingredients:
1 1/2 cups of water
1 teaspoon salt
1/2 cup of uncooked white rice
1 pound haddock fillets (thawed and cut into serving pieces)
3 tablespoons of mayonnaise
2 cups crushed corn flakes
1 1/2 or 2 cups cooked seasoned mixed vegetables
2 tablespoons butter or margarine
1/4 cup of water
1/2 teaspoon of salt
1/2 teaspoon of pepper

Method: Put the 1 1/2 cups water, 1 teaspoon salt and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Remove saucepan from the heat but keep the lid on 10 minutes.

While the rice cooks, spread both sides of the haddock fillets with mayonnaise. Roll in corn flakes, covering all sides. Spread the cooked rice in one side of a greased shallow baking dish. Spread the cooked mixed vegetables in the other side. Cut up the butter or margarine and place over the rice and vegetables. Arrange the fish fillets over the top. Sprinkle with the salt and pepper. Place the baking dish in a pre-heated 350 deg. F. oven for 15 minutes or until the fish is browned and flakes easily. This recipe makes 4 servings.

Weight-watchers will be interested to know that there is now an apricot nectar on the market that has a non-nutritive sweetener—instead of sugar—added. The nectar comes in a 12-ounce can; each ounce of this nectar contains about 7 calories.

MEAT-LITTLE GOOD

The cellophane-wrapped packages of fresh dates will keep almost indefinitely if refrigerated. Take advantage of the special week-end sales and keep some handy just for nibbling in addition to those you'll be wanting to use in puddings, cookies and salads.

MEAT SALAD AT LUNCH

Ham 'n' Apple Slaw is good to eat and satisfying for a soup-and-salad lunch. Lightly toss together 1 1/2 cups of diced cooked ham or luncheon meat, 1 cup of cubed apples, 1 small onion (chopped), 4 cups of shredded cabbage, 1/2 cup of mayonnaise and 2 tablespoons of French dressing. Serve in lettuce cups.

LOCKER BEEF

Grain-Fed Beef	22c lb.
Double AA Young Steer Beef	30c lb.
Beef Roast Double Wrapped	25c lb.
Beef Steak Double Wrapped	35c lb.
Big Franks	25c lb.

SALEM MEAT CO. 1325 South 25th St.

Schilling or Golden West

the coffees with that special Western Flavor!

Enjoy the pleasant company of really good coffee.

The Scotty STORES

Independently Owned . . . Independently Operated

Prices Good Thursday, Friday and Saturday

April 21 - 22 - 23

We Reserve the Right to Limit

PILLSBURY-ANGEL FOOD

CAKE MIX Pkg. 49c

BLUHILL

MARGARINE 5 lb. 1.00

SCOTTY

COTTAGE CHEESE Pr. 25c

AA LARGE-FRESH

E G G S Doz. 49c

FINER

SHORTENING 3 lbs. 69c

HUDSON-DUNCAN

PEACHES 4 Tins 1.00

HUDSON HOUSE - WHOLE WHITE

POTATOES 8 303 Tins 1.00

BEEF ROAST lb. 39c

THICK SLICED BANNER BACON 2 lb. Pkg. 89c

ARMOURS-STAR—Open Fire

FRANKS lb. 49c

PORK STEAK lb. 45c

Clorox
Quart 19c
1/2-gal. 29c
Gallon 49c

Finer Napkins 80 ct. 2/21c

Finer Wax Paper 125' Roll 2/45c

Joan of Arc Kidney Beans No. 300s 2/25c

Armour Beef Stew 16-oz. 35c

ORDER NOW!
OFFICIAL CIVIL DEFENSE IDENTIFICATION TAGS
Useful . . . Convenient . . . an Important Safety Measure
Get Details at our Store
This service sponsored by this store and Pet Milk Co. in cooperation with the Federal Civil Defense Administration.

PET EVAPORATED MILK 3/35c
Instant PET 29c
NONFAT DRY MILK

Gerber's Strained Baby Food 10/89c

Gerber's CEREAL 17c

Gerber's MEATS 3 1/2-oz., 21c

VIGIRO Reg. \$3.95 — Special 50 lbs. \$349

Golden Ripe BANANAS 2 lbs. 29c

New-Shafter-White POTATOES 5-lb. bag 43c

Sweet-Juicy GRAPEFRUIT bag 49c

OVALTINE Jar 59c

Pixie M/Mallows 10-oz. Pkg. 19c

Reynolds Wrap Roll 27c

Shady Oak Mushrooms 4-oz. button 35c

Surf Mist Tuna 1/2s 4/99c

SYRUP Vermont Maid 12-oz. 33c

Morehouse MUSTARD 1 lb. jar 19c
1 8-oz. jar 25c

Tree Top Appe Jce. 46-oz. 37c

Lynden Boned Turkey 5-oz. 49c

Lynden Sliced Chicken 5-oz. 49c

Pream 4-oz. 29c

Book Matches Diamond Deluxe Ass'd. Box of 50 17c

Armour Dried Beef 33c

Calo Dog Food 2/27c

Blue Bell Shoe String Potatoes 2/35c

Circus Peanuts (Bl. Virginia) 8-oz. tin 37c

PEAS Del Monte No. 303 2/39c

Crream Style CORN Del Monte No. 303 2/31c

TOMATOES Del Monte No. 2s 2/45c

OREGON PRODUCTS SAMPLER

Ed's Market 1120 S. 12th Phone 2-6403 Open Sunday

Sunnyview Mkt. 3695 Sunnyview Ave. Open Sunday

Chris' Market 2068 Market St. Ph. 2-4149 Free Delivery

Hayesville 5150 Portland Rd. Ph. 2-4319 Shopping Center

Del-Mar-Ket 3125 N. River Rd. Ph. 4-4233 Open Sunday

Jonesway Mkt. Route 1, Brooks Ph. 2-3375 Open Sunday

* By the makers of TOWNE PRIDE Toppings and Fruit Ades