

M-M-M Here's Truly the Finest!
Deep Smoked-Just Cook 'N Serve

SAFEWAY

PICNICS

Look at this terrific money saving value on these wonderful sugar-cured picnics featured now at your nearest Safeway store. Perfect for any occasion. Buy several of these budget savers at your Safeway now!



Average 4 to 8 Pounds

Per lb.

29¢

Every Item Guaranteed

guaranteed 100% or your money back without fuss or quibble.

- Pot Roast "Choice" Beef, Blade Cut lb. **45c** Round Bone lb. **55c**
- Beef Rump Roast "USDA Choice" lb. **79c**
- Round Steak "Choice" Beef Full cut, Bone in lb. **79c**
- Standing Rib Roast "Choice" Beef lb. **79c**
- Boiling Beef "Choice" Plate Cuts lb. **15c**
- Leg 'O Lamb Lean Roast lb. **69c**
- Breast of Lamb Tender Meaty lb. **19c**
- Shoulder Lamb Square Cuts lb. **49c**
- Rib Lamb Chops A real value lb. **79c**
- Lamb Chops Center cut Loin lb. **98c**



CUT-UP FRYERS

Manor House fresh frozen chickens fry to a golden brown everytime! Buy several now at this low price.

ea. **79¢**



MEAT PIES

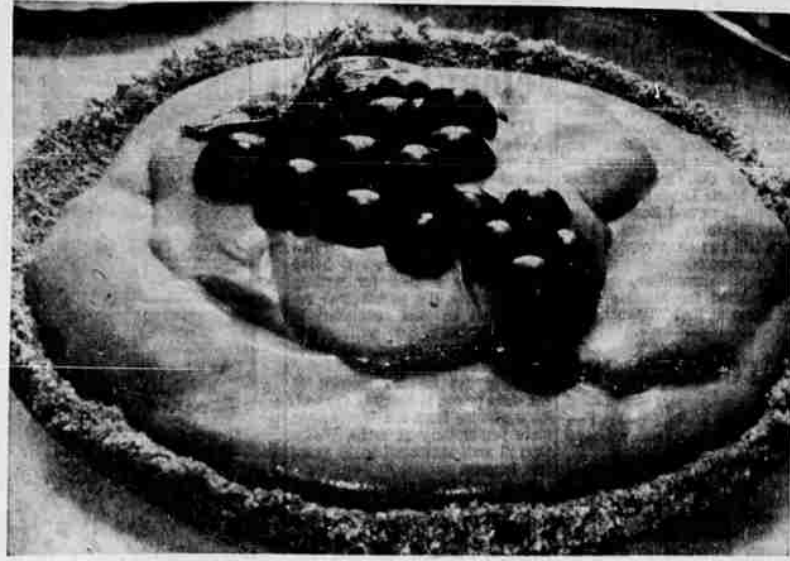
Just Heat 'n serve.
• BEEF • CHICKEN • TURKEY

4 8-oz. **\$1.00**
Pies

Pork Sausage
Armour Star Brand 1-Pound Rolls **39¢**

Pork Steak
Tender, Lean Pork Guaranteed **49¢**

Fish Sticks
Captain's Choice Fresh Frozen **3** 8-oz. **\$1.00**
Pkgs.



Light and airy and flavorful is this grape pie.

Grape Chiffon Pie One With Glamour...

A grape chiffon pie in graham cracker crust is a colorful dessert, and a distinctive one. It is made with the new grape flavored gelatine.

Grape Chiffon Pie
3 egg yolks, slightly beaten
1 cup water
1/2 cup sugar
1 package grape-flavored gelatine
1/2 cup pineapple juice
3 tablespoons lemon juice
3 egg whites
Dash of salt
4 tablespoons sugar
1 baked 9-inch graham cracker crumb crust
Sweetened whipped cream
Pineapple tidbits

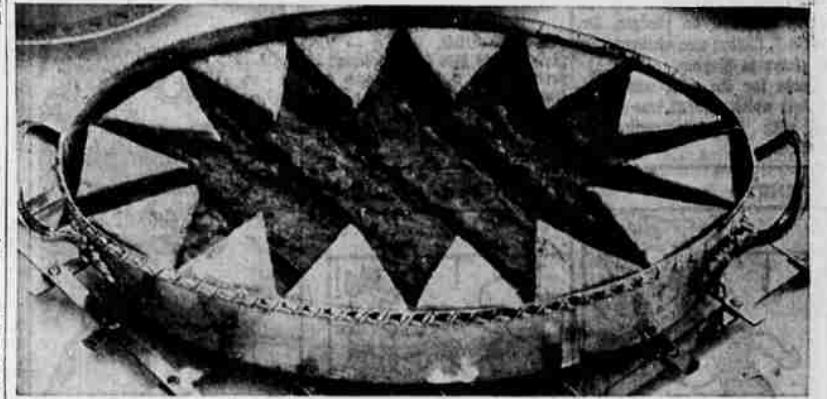
Combine egg yolks, water and 1/2 cup sugar in saucepan. Cook over low heat, stirring constantly, until mixture coats a silver spoon; then cook 1 minute more. (If mixture curdles, beat with egg beater.) Remove from heat. Add gelatine and stir until dissolved. Add pineapple juice and lemon juice. Chill until slightly thickened.

Beat egg whites and salt until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until well blended. Then continue beating until mixture will stand in peaks. Beat gelatine mixture slightly. Fold into meringue and again beat mixture very slightly. Chill a few minutes, until mixture begins to hold its shape. Spoon into cold crust. Chill until firm.

Just before serving, garnish with whipped cream and pineapple tidbits or grape clusters, if desired.

ABOUT SMOKED PORK
A two pound smoked boneless pork butt may be roasted on a rack in an open pan; it will need about an hour and a quarter in a moderate oven.

FOR POTATO PIE
Baby-food strained sweet potatoes may be used for a Southern-style sweet potato pie.



A fine dish for a late supper or snack is this barbecued corned beef hash with pastries.

Canned Corn One Of Standbys

One of the versatile canned vegetables popular throughout the winter season is canned corn. It is an item that can be used to make just about everything in the way of tasty dishes, from soup to soufflé.

Corn Chowder
1/2 pound salt pork
1 medium onion, sliced
1 medium potato, diced
1/2 cup diced green pepper
1/2 cup diced celery
1/2 cup water
1/2 teaspoon salt
4 large soda crackers
1 tall can (1 1/2 cups) evaporated milk
1 can (1 pound whole kernel

or cream style corn
Cut salt pork in 1/4-inch cubes and brown in large saucepan. Remove cubes; reserve. Add onion to pork fat and cook until tender, but not brown. Add potato, green pepper, celery and water; cover and cook until potato is tender, about 10 to 15 minutes. Add salt, evaporated milk, corn and reserved salt pork cubes. Heat to serving temperature. To serve, place a cracker in each soup bowl before adding chowder.

Creole Chicken Gumbo
1 3-pound broiler, cut in pieces
1 quart boiling water (about)
1 teaspoon salt
1/2 teaspoon pepper
2 medium onions, sliced
1 can (20 ounces) tomatoes
1 can (6 ounces) tomato paste
1 can (20 ounces) okra
1 teaspoon chili powder
1/2 teaspoon each marjoram and basil
1 bay leaf
3 bouillon cubes
1 can (1 pound) whole kernel or cream style corn

Place chicken in kettle; add boiling water to half cover, salt and pepper. Cover and simmer until chicken is tender, about 1 1/2 hours. Remove chicken from stock; cool, and cut meat from bones. To stock, add onions, tomatoes, tomato paste, okra, chili powder, herbs and bouillon cubes. Simmer uncovered 45 minutes. Add corn and chicken pieces; simmer 15 minutes longer. Yield: 6 servings.

Southern Corn Pudding
1 can (1 pound) cream style corn
3 eggs
2 tablespoons melted butter
2 cups warm milk
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 tablespoons finely chopped onion
Combine corn, well beaten eggs and the remaining ingredients. Mix well and put in a greased casserole. Set in a shallow pan of warm water and bake in a moderate oven (350° F.) about 1 hour and 15 minutes, or until an inserted knife blade comes out clean. Yield: 6 servings.

SAFEWAY'S

FEATURE VALUE!

Sweet 'n' Juicy—SUNKIST

ORANGES

M-m-m here's the finest, fancy quality oranges money can buy! Grown in the sunny orchards of California and picked at the peak of their sun-ripened goodness.

Medium Size

lb. **12 1/2¢**
35-lb. Box **\$3.49**

Large Size

lb. **15¢**
37-lb. Box **\$4.59**

TANGERINES
Sugar-Sweet Beauties

lb. **15¢**

SWEET POTATOES
Perfect for the Holiday Season

2 lbs. **29¢**

GRAPEFRUIT
Arizona Marsh, Seedless

8 lb. Bag **69¢**

Be sure you notice the exciting displays of fresh fruits and vegetables in Safeway's beautiful "Garden Room."

ORANGES Sweet 'n' 5-lb. Juicy Bag **49¢**

ORANGES Grown in Florida lb. **10¢**

BROCCOLI Excellent Quality lb. **15¢**

TANGELOS Packed Solid With Juice and Meat lb. **17¢**

CRANBERRIES Every One Is Red Ripe 2 1-Pound Cello Bags **45¢**

POTATOES U.S. No. 1 Economy 10-lb. Bag **49¢**

POTATOES U.S. No. 2 Netted Gems 25-lb. Bag **79¢**

Model Food Market

275 N. High St. Phone 3-4111
Free Delivery On \$2.00 Orders Weekly and Monthly Accounts

GOOD GROCERY BUYS FOR THE HOLIDAYS

- Hershey Breakup Chocolate For Candy Making lb. **55c**
- Hershey Bars Plain or Nut box **95c**
- Centennial Popcorn White 2 lbs. **29c**
- Best Foods Mayonnaise qt. **69c**
- Local Walnut Meats 8-oz. 16-oz. **49c 95c**
- Local Filbert Meats 8-oz. **45c** 16-oz. **85c**
- Blanched Almonds 5 ozs. **65c**
- Tree Top Apple Juice qts. 2 for **45c**
- Extra Large Pitted Olive Olives pts. **35c**
- S&W Maraschino Cherries 4-oz. 8-oz. **35c 65c**
- S&W Mincemeat 28-oz. **59c**
- S&W Fruit Cake Mix 16-oz. jar **49c**
- S&W Spiced Peaches 2 1/2 lbs. **49c**
- Fancifood Crab Apple Sweet Pickled pt. jar **45c**
- Candied Cherries lb. **75c**
- Candied Pineapple Rings 2 rings **25c**
- Oregon Cheese Ass'd. Packs **\$2.85 to \$6.10**
- California Fancy Pack Fruits **\$1.25 to \$5.95**
- Oregon Large Prunes 5-lb. wooden box **\$1.65**
- Oregon Large Walnuts Unbleached lb. **39c**
- Our Own Make Fruit Cakes lb. **\$1.00**

MODEL QUALITY FRUITS AND VEGETABLES

- Large Avocados each **19c**
- Emperor Grapes 2 lbs. **35c**
- Celery Hearts bunch **19c**
- Salad Cabbage lb. **4c**

ERNIE'S QUALITY MEATS

- Meat for Loaf Beef, Pork, Veal, Ham lb. **39c**
- Leg of Lamb lb. **69c**
- Beef Pot Roast lb. **49c**

Olives and Walnuts Feature in Stuffing

"California Stuffing" for turkey gets its western flavor from the ripe olives and walnuts. You can count on them to add extra goodness to many a dish.

California Stuffing
1 cup ripe olives
1/2 cup walnuts
1/2 cup chopped onions
1/2 cup butter or margarine
3 quarts soft bread crumbs
1/2 teaspoon black pepper
1/2 teaspoon sage
1/2 teaspoon marjoram
1/2 to 3/4 cup broth from giblets
Cut olives into large pieces. Chop walnuts. Cook onion slowly in butter until tender and golden. Pour over bread crumbs, tossing to blend. Sprinkle seasonings, olives and walnuts over bread mixture and toss lightly. Sprinkle with broth (or hot water) to barely moisten crumbs.
Enough stuffing for 12 to 14-pound turkey.

Winter Shortcake

A favorite wintertime shortcake is made with pastry rounds spread with raspberry jam and put together with canned peach slices between and on top. Garnish with whipped cream.

These Crisp Cookies Delicious; Wheat Germ Added in Ingredients

These cookies have wheat germ added to ingredients. These are simple to make and delicious.

Christmas Crisps
(Makes 5 dozen cookies)
1/2 cup butter or shortening
1/2 cups brown sugar
2 eggs, beaten
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup wheat germ
1/2 cup chopped pecan meats
pecan halves
Cream butter, sugar; add eggs; beat well. Add flour sifted with salt and baking powder. Stir in wheat germ and chopped pecans. Drop from teaspoon onto greased cookie sheet. Place pecan half in center of each cookie. Bake in moderate oven (375 degrees) 12-15 minutes.

Light and Dark

Get in a supply of both light and dark raisins for your holiday cooking. Many cooks prefer to use golden raisins with candied fruits in light cookies and cakes.

When poultry is tagged "ready-to-cook" it has been fully drawn (eviscerated) and cleaned inside and out.

I GOT THE IDEA FROM THE NEW ARDEN TWIN-PAK HALF GALLON!

Now at your Arden DEALER

Pour One! Store One!

Shop **SAFEWAY**

Prices in this advertisement are in effect through Sunday, December 16th at Safeway in Salem. We reserve the right to limit.