

NAMELESS

1940 Mission Salem

Where Your Dollar Goes Farther

POTATOES 50 Pounds No. 2 89¢	POTATOES 10 Pounds No. 1 35¢
Bananas 2 lbs. for 29¢	
GRAPEFRUIT 8-lb. Bag 49¢	ORANGES 220 Size 3 doz. 99¢
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Spare Ribs lb. 39¢	
Bologna Chub 1-lb. 12-oz. to 2 lbs. ea. 59¢	



Skillet lamb stew is a failproof recipe that will overcome a traditional bride's lament.

Failproof Stew for Brides

By Cecily Brownstone (AP Newsfeatures)

So many brides lament that they cannot produce a savory stew—the sort their husbands relish—that we hope this easy recipe will help them. We've streamlined this stew-and-dumpling formula; it should be failproof.

We use large shoulder lamb chops in this stew because it is easy to cut away excess fat from them and have substantial lean servings of meat of which a man will approve. Canned tomatoes, rather than water, are the liquid added for savory flavor.

We use an old-fashioned black iron frying pan for browning the lamb, then we transfer the meat to a deep copper-clad stainless steel skillet with a domeshaped cover—for simmering and cooking the dumplings. But other sorts of frying pans, skillets or kettles can, of course, be used advantageously. The dumpling recipe that accompanies this stew produces dumplings that have a dry and airy texture.

This stew looks as good as it tastes: the meat brown, the gravy tomato-colored and the dumplings snow white. Serve bright green peas on the same plate as the stew and you'll have an extremely attractive-looking combination.

Skillet Lamb Stew With Dumplings
 Ingredients: 4 large (1½ pounds) round-bone lamb shoulder chops (at least ½ inch thick), 1 can (1 pound) peeled tomatoes, ½ teaspoon salt, ¼ teaspoon pepper, ½ teaspoon tomato seasoning powder, 4 medium-small yellow onions (peeled and cut into halves), Marjoram Dumplings.
 Method: Cut each chop into 5 or 6 pieces, removing most of the fat. Do not cut away any of the bones; they add flavor to the stew. Grease a very hot heavy skillet (about 10 inches) with a bit of lamb fat; add the meat and brown on both sides over high heat. Pour off any fat in skillet. Add tomatoes, salt, pepper, tomato seasoning powder; place onion halves underneath pieces of meat. Cover tightly and simmer about 1 hour. Skim excess fat from surface of stew with a large spoon. Add more salt to stew if necessary. Bring to a gentle boil; pile several pieces of meat on top of each other if necessary so dumpling batter can rest on them. Drop dumpling batter by spoonfuls on top of meat in 8 portions. Cook uncovered, keeping stew boiling gently, for 10 minutes; cover tightly and cook 10 minutes longer. Serve at once. Makes 4 servings.

Note: The tomato seasoning powder called for in this recipe comes in a 3-ounce jar and includes savory; onion, garlic, celery, salt, pepper.

Marjoram Dumplings
 Ingredients: 1 cup self-rising flour (do not sift before measuring), ¼ teaspoon dried crumbled marjoram, ½ cup milk.
 Method: Stir flour and marjoram together in a mixing bowl. Stir again with a fork while gradually adding milk; stir only until dry ingredients are moistened; do not beat smooth. Mixture will be on the thin side. Cook as directed at end of recipe for Skillet Lamb Stew with Dumplings.

Note: If the self-rising flour called for in this recipe is not available, use 1 cup sifted flour and sift it again with 2 teaspoons double-acting baking powder and ½ teaspoon salt.

Spicy Sauce Peps Up Beef Patties as A Ground Beef Treat

Ground beef is the basis for a multitude of delightful dishes: hamburgers, beef patties, casseroles, meat pies or countless other variations.

Usually certain seasonings such as sage, thyme, curry powder or paprika are added directly to the meat mixture to provide flavor variety.

In this recipe, Beef Patties with a Spicy Sauce, the sauce provides the extra sparkle to brighten the ground beef entrée. Mustard, catsup and cloves combine to form a sauce which has flavor appeal.

The secret of these tasty ground meat mixtures is a subtle blending of the seasonings. When experimenting with new combinations, it is advisable to use seasonings cautiously until you're well acquainted with the proportions that have the greatest flavor appeal.

Beef Patties—Spicy Sauce
 1 pound ground beef
 1 teaspoon salt
 ½ teaspoon pepper
 ¼ cup catsup
 2 tablespoons prepared mustard
 ¼ teaspoon cloves
 Combine meat, salt, and pepper and shape into 4 patties, ¾ to 1 inch thick. Brown patties on both sides in a frying pan. Mix catsup, mustard and cloves. Pour mixture over patties and cook about 8 to 10 minutes, turning occasionally. Serve sauce over patties.
 Yield: 4 servings.

Gene's Grocery

TURNER, OREGON

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BETTY CROCKER CAKE MIX White, Yellow Devil's Food 3 pkgs. 89¢	U.S. NO. 2 Potatoes 50 lb. 89¢
MEATY BEEF Short Ribs lb. 5¢	FRESH Hamburger 3 lbs. 89¢
TENDER Beef Roast lb. 39¢	WEEK DAYS 8 A.M. TO 8 P.M. SUNDAY 11:30 A.M. TO 6:00 P.M.

COFFEE CREAM
 Top cups of coffee with whipped cream. The cream may be sweetened or not, as you like.

COOKIE TIP
 If your drop cookies have a sticky top crust, there may be too much sugar in them.

Ham-Veal Rolls Easy Meat Offering
 A meat dish offering variety is this one of ham and veal rolls.
 ed (1 cup of crumbs)
 1 egg, slightly beaten

Ham-Veal Rolls
 4 slices boiled ham
 1 pound veal scallopini (8 pieces)
 16 stuffed green olives
 25 rich type crackers, finely roll.

Halve ham slices lengthwise. For each roll, place ham on veal; roll around 2 olives; fasten with cocktail picks. Dip rolls in cracker crumbs, then in egg, roll in crumbs again. Brown on all sides in shallow fat. Cover and cook over low heat about 40 minutes, or until tender. Recipe makes enough for 4.

APRON NOTE
 Do you have fabric left over from cotton curtains or drapes? Whip it up into an apron if you want to "match" your kitchen or other room.

low fat. Cover and cook over low heat about 40 minutes, or until tender. Recipe makes enough for 4.

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VAN CAMPS Pork & Beans No. 2½ can 19¢	Fresh Meats U.S. GOOD STEER BEEF Swiss Steak ... lb. 69¢
KRAFT Velveeta 2-lb. Box 79¢	FARM FRESH Fryers Pan-Ready 2-lb. Average ... Each 89¢
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BROADWAY MARKET

BROADWAY AND MARKET ST.

Where Your Dollar Gets Time and a Half

Prices Good Friday, Saturday, Sunday. Store Hours 8 A. M. Till 8 P. M. Including Sunday

Take your meat troubles to a meat cutter, not a plio-film meat counter. Have you eaten packaged meats long enough to have forgotten the real flavor of really fresh meat? Come out, buy, try a really fresh steak or roast. Compare with one wrapped in plio-film. Comparison proves. Ask your neighbor—SHE TRADES HERE!

Picnics Ready to Eat 35¢ Armour's Star, 4 to 6 lbs. lb.	T-Bone Steak lb. 85¢ Boneless Sirloin lb. 89¢ Rib Steak lb. 65¢	CAPONIZED FRYERS Each 99¢ AGED—YEAR OLD CHEESE lb. 54¢
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GARDEN FRESH FRUITS AND VEGETABLES

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SNACK Luncheon Meat 12-oz. Tin 29c	Jiffy Mixes PANCAKE CORN MUFFIN PIE CRUST Each 10¢	FRESHEST EGGS In Town AA 49¢ Doz. Large—Guaranteed	RICE 2 lbs. 29c Fancy White Pearl
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KRAFTS