

## Garlic and Onion Rice With Steak

If serving Swiss steak some time try this garlic and onion rice dish to go with the meat.

### Garlic and Onion Rice

Ingredients:  
2 cups water  
1 teaspoon salt  
1 cup uncooked white rice  
1/4 cup margarine or butter  
1/4 cup finely chopped onion  
1 clove garlic, minced  
1/4 teaspoon black pepper  
1 teaspoon Worcestershire sauce  
1 whole canned pimiento, chopped  
Paprika

Method:  
Put the water, salt and rice in a 2 quart saucepan. Bring to a vigorous boil over a high heat. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. Allow to cool. Cover and store in the refrigerator until time to use. Rice should be at least cool before using.

Melt the margarine or butter in a skillet. Add the onions and garlic. Cook, stirring occasionally, until the onions are tender. Add the pepper, Worcestershire sauce and cool or cold rice. Cook, stirring, until the rice is hot and begins to turn yellow. Stir in the pimientos. Serve with paprika sprinkled over the top.

This recipe makes 6 to 8 servings.

## Vegetables and Salmon Combine For This Pie

Fine as a Lenten period dish is this one with salmon and vegetables, served with a caper sauce.

### Salmon Vegetable Pie

1 1-lb. can salmon  
2 tablespoons finely chopped parsley  
Pastry for 2-crust pie  
1-3 cup finely chopped green pepper  
1/4 cup sliced celery  
2 tablespoons chopped onion  
1 cup grated carrot  
1 1/2 tablespoons lemon juice  
Milk  
1 egg  
1 tablespoon flour  
Salt and cayenne to taste

Method: Drain salmon, saving liquid; remove bones and skin; flake. Work parsley into pastry; then line a 9-inch pie plate with half of pastry. Arrange half of salmon in pastry-lined plate. Combine green pepper, celery, onion and carrot, arrange over salmon, then cover with remaining salmon. Sprinkle lemon juice over all. Add milk to salmon juice to make one cup. Blend in egg. Add flour to salmon juice and blend until smooth; pour over salmon. Sprinkle with salt and cayenne. Cover with remaining pastry; seal and flute edges. Bake at 450 degrees F. for 25 minutes. Serve with caper sauce.

Makes 6 servings.

### Caper Sauce

1 tablespoon butter or margarine  
1 tablespoon flour  
Dash pepper  
1/4 teaspoon salt  
Dash paprika  
1 cup milk  
1 tablespoon capers

Method: Melt butter; add flour and seasonings, stirring until blended and smooth. Slowly add milk, stirring constantly. Cook until smooth and thickened. Add capers just before serving.

## Standing Rib Roast For Special Occasion

Celebrate the arrival of spring, a wedding anniversary, a family birthday, or any festive occasion by serving a standing rib roast of beef. Now's the time to enjoy this meat, for supplies of high quality beef are at their yearly peak.

You couldn't choose an easier meat to prepare, for rib roast of beef needs little more attention than placing in a pan, and popping into an oven. While the meat cooks, you have plenty of time to prepare interesting accompaniments for the regal roast.

To roast standing ribs of beef, place the meat fat side up, in a shallow pan. You don't need a rack for this roast since the ribs form a natural rack. Sprinkle the meat with salt and pepper. Roast at 325 degrees F. until the thermometer—inserted into the thickest part of the meat before cooking so the bulb of the thermometer doesn't rest on a bone—to determine doneness of meat. A medium-cooked roast will register an internal temperature of 160 degrees F. and require about 26 to 30 minutes of cooking per pound.

## Bacon, Pineapple Tasty Combination

Spark a spring supper menu with crisp fried bacon and glazed fresh pineapple as the main course. This savory combination is attractive as well as good eating for a quick spring supper. Pan-fry the meat and glaze the pineapple in the drippings.

### Bacon and Pineapple Fingers

1 pound bacon  
1 small fresh pineapple, pared  
4 teaspoons sugar  
Place separated bacon slices on a rack in a baking pan and bake in a 400 degree F. oven 10 minutes or until browned. Drain slices on absorbent paper and keep warm. Pour 1/4 cup of bacon drippings into a small skillet. Cut fresh pineapple into fingers or slices 3 inches long and 1/2 inch thick. Dip each slice in the hot drippings and fry for 2 minutes. Drain on absorbent paper. Serve with the warm bacon. Makes 4 servings.

# Shop SAFEWAY

Look at these top specials in this week's parade of values!

**Peaches** 4 No. 2 1/2 \$1

Your Choice of Lady Elberta Freestones, Halves O'Gold or Slices O'Gold.

**Catsup** 14-oz. Bottle 10¢

Rich, Red Taste Tells Brand Made from vine-ripened Tomatoes—Seasoned to a spicy flavor.

**Cocoa** 2 3/4-lb. Pkg. 79¢

Nestle Quik. Serve your family a hot drink on these cool and wet days.

**Orange Ade** 5 46-oz. cans \$1

Kraft's

**Choc. Drops** Roxbury lb. 29¢

**Peanut Clusters** lb. 39¢

**Cake Mix** Duncan Hines 2-pkg. deal 39¢

**Baking Mix** Kitchen Craft 3 2-lb. pkgs. \$1

**Jell Well** Gelatin Desserts pkg. 5¢

**Sharp Cheese** Chatham lb. 59¢

**Strawberries** Bel Air Frozen 5 10-oz. pkgs. \$1

**Lemonade** Scotch Treat 6-oz. cans 10¢

**Milk** Lucerne, 3.8 (Qt. cin. 23c) 1/2-gal. 45¢

**Apple Butter** Shasta Jar 29¢

**Margarine** Dutch Maid 2 1-lb. pkgs. 45¢

**Polly Ann Rolls** Cinnamon Sugar, pkg. 29¢

**Baby Food** Gerber's Strained 12 cans 99¢

**Tomatoes** Gardenside Stewed 2 1/2 can 19¢

## Center Pork Chops

Meaty chops from the choice center portion of the loin. Cut from TOP GRADE of pork only. But quality is just part of the story. The BIG news is our great-value price . . .

Lb. 69¢

. . . and here's a delicious way to fix 'em



### Recipe for Pork-Kraut-n'-Apple Skillet

6 pork chops  
3 tablespoons bacon drippings  
2 medium onions, chopped  
1 can (no. 2 1/2) sauerkraut  
2 large apples, sliced  
1/2 cup sugar

In heavy skillet or Dutch oven, brown chops in drippings. Add onions and cook several minutes. Mix sauerkraut and apples; spoon over meat. In another skillet, heat sugar, stirring constantly, until it is a rich caramel color. Pour over sauerkraut mixture. Cover tightly and cook over low heat for 30 minutes. Makes 6 servings.

## Whole Fryers

2 to 2 1/2 Lb. Average Weight. Stock Up Your Freezer Now.

Lb. 45¢

**Fresh Oysters** Pacific 12-oz. Med. Size Jar 49¢

**Sliced Bacon** Standard 1-lb. Pkg. 49¢

**Chuck Roast** U. S. Choice Blade Cut Lb. 49¢

**Pot Roast** U. S. Choice Arm Cut Lb. 59¢

**Rib Roast** U. S. Choice 7-Inch Rib Lb. 69¢

**Half or Whole Cut Round Steak** U. S. Choice Lb. 79¢

**Boiling Beef** Plate Lb. 15¢

**Ground Beef** Quality Controlled Lb. 39¢

**Sea Scallops** Captain's Choice 7-oz. Pkg. 59¢

**Halibut** Steaks Captain's Choice Lb. 59¢

## Headliners In Our Fresh Produce Section . . .

**BANANAS** 2 lbs. 29¢

Brought to full rich ripe flavor in our special ripening rooms.

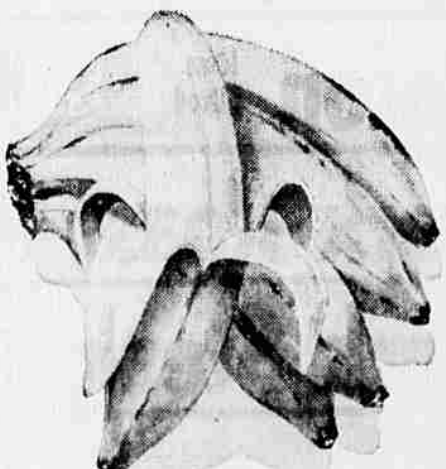
**Radishes** Green Onions 3 Bunches 14¢

**Grapefruit** Texas Ruby Red—The Choice of Season's Crop 5-lb. Bag 49¢

**Potatoes** U. S. No. 1 Economy Guaranteed Quality 10-lb. Bag 39¢

**Asparagus** Early Season, Young, Tender, Green Stalks 2 lbs. 49¢

**Potatoes** U. S. No. 2. Stock up now on this low price. 25-lb. Bag 59¢



### Garden-Fresh Favorites!

**Rhubarb** Fancy Hothouse Quality Lb. 23¢

**Carrots** 1-lb. Cello Bags 10¢

**Lettuce** Firm, Green Heads 2 for 29¢

**Apples** Fancy Winesaps (24 lbs.—\$2.99) 2 lbs. 25¢

Prices in this advertisement are effective Thursday, March 21 through Sunday, March 24th. We guarantee the right to look elsewhere.

This weekend... Please 'em with

# PORK

We're featuring special low prices on the best-eating pork you ever tasted

We've never seen finer pork! It has that glistening pink meat and clear white fat that means top quality. Cooks up tender and juicy with a nut-sweet flavor that will bring smiles of delight from the folks around your table. And our money-saving prices make it your best meat buy this week. Check below for your favorite cuts.



## Pork Loin

These are medium-size loins, which means they come from tender, young porkers—corn-fed to give the meat wonderful flavor.

Whole or Half Loin . . . . . Lb. 49¢

**Loin Roast** Rib End Cut Lb. 45¢

**Loin Roast** Loin End Cut Lb. 49¢

**Spare Ribs** 3-5-lb. Average Lb. 39¢

## Check These Values, Too..

**Tomato Soup** Campbell's 3 Cans 25¢

**Cherub Milk** 3 Tall Cans 39¢

**Ivory Soap** 2 Large Size 29¢

**Camay New Pink** 3 Reg. Size Bars 27¢

**Duz Soap** 50 1/2-oz. Pkg. 83¢

## And Low, Regular Coffee Prices

**Airway** Mellow Mild Flavor 1-lb. Bag 91¢

**Airway** Whole Bean Freshness 2-lb. Bag \$1.81

**Nob Hill** Rich Aromatic 1-lb. Bag 95¢

**Nob Hill** Fresh Ground 2-lb. Bag \$1.89

**Edwards** Vacuum Packed 1-lb. Tin 97¢

**Edwards** Vacuum Packed 2-lb. Tin \$1.93

**Instant** Edwards 6-oz. Jar \$1.19

## Breakfast Gems LARGE A EGGS

"Guaranteed Fresh"

2 Doz. 89¢

## BISQUICK

A Whole World Of Baking in a Box

40-oz. Pkg. 39¢

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