

Scallop of Ham and Cabbage

Ever-popular and right now in-expensive ham has a way of reaching the leftover stage. You'll like it's comeback when served like this. Makes six servings.

Ham-Cabbage Scallop
 1 pound cooked ham
 1/4 cup butter or margarine
 1/4 cup flour
 2 cups milk
 1 1/2 pounds 1 quart coarsely shredded cabbage
 1/4 cup grated American cheese
 1/4 cup chopped green pepper
 1 tablespoon butter or margarine
 1/4 cup dry bread crumbs
 Dice ham. Melt the 1/4 cup butter in saucepan, add flour and stir until smooth. Gradually add milk, stirring constantly. Cook until thick then add cheese, green pepper and diced ham. In the meantime, steam or cook cabbage in small amount of boiling water for 5 minutes. Place a layer of drained partially cooked cabbage in greased baking dish, now a layer of ham-cheese sauce. Repeat. Melt the 1/4 cup butter and mix with crumbs. Sprinkle over ham and cabbage mixture. Bake in moderate oven, 350 degrees, for 30 minutes.

Macaroni Stars In This Salad

Macaroni, along with pineapple and raisins, makes this attractive salad ring.

Golden Salad Ring
 1 package lemon-flavored gelatin
 2 cups boiling water
 1 teaspoon salt
 4 slices shell or elbow macaroni
 1 1/2 ounce package cream cheese
 2 tablespoons milk
 2 teaspoons lemon juice
 1 cup crushed pineapple (no sugar can)
 1/2 cup chopped nuts
 Dissolve gelatin in boiling water. Add salt. Let cool until slightly thickened. Add 2 teaspoons salt and macaroni to 2 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 5 minutes. Meanwhile, soften cream cheese with milk. Add lemon juice, pineapple and nuts. Blend well. Rinse macaroni with cold water and drain well. When gelatin is slightly thickened, fold in macaroni and cheese - pineapple mixture. Pour into greased lunch ring mold. Chill until firm. Makes 1 8-inch ring.

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Your Choice 40-oz. Tin **49¢**

Parmesan Ring Fine For Spring Luncheon
 Bake a fluffy Parmesan Ring to serve as the bread accompaniment for a spring luncheon.

Parmesan Ring
 Sift together 2 cups sifted enriched flour, 1 tablespoon baking powder and 1 teaspoon salt. Cut or rub in 1/4 cup shortening until mixture is crumbly. Add 2 1/2 to 3 cups milk to make a soft dough. Turn out on lightly floured board and pat into 8-inch round. Roll into 1/8 inch thick. Brush with melted butter or margarine and sprinkle generously with grated Parmesan cheese. Cut with floured biscuit cutter. Place in greased 9-inch round pan, overlapping each biscuit on the other. Bake in hot oven (450 degrees F.) about 15 minutes or until golden brown. Makes 1 Parmesan Ring.

Trifle One Dessert That's Always Liked
 Always a favorite dessert is trifle. It is easy to make and is a hit on the rich side.

2 egg yolks for 2 whole eggs and 1 yolk
 2 cups milk
 1/4 cup sugar
 1/4 teaspoon salt
 1 1/2 to 1/4 cup muscadine, cherry or other dessert wine
 Sponge or chiffon cake
 Shredded almonds

Beat egg yolks lightly, add milk, sugar and salt, and cook over hot water, stirring very frequently, until sauce coats spoon. Remove from heat, and stir in 1/4 cup wine. Cool. Meanwhile, cut cake in thin slices and sprinkle with remaining wine. Arrange layer of cake slices in serving dish, pour custard over cake and repeat until all is used. Chill thoroughly. Just before serving, sprinkle with almonds, and top with puffa of whipped cream.

Makes 6 to 8 servings.

Avocado-Asparagus Cocktail Offering
 This tangy "Avocado-Asparagus Cocktail" is a fruit and vegetable combination that asks for frequent repetition on your menu. Avocado, reasonably priced, make not only appetizers but excellent salads, entrees, sandwich ingredients and desserts.

Asparagus-Avocado Cocktail
 1 medium-sized avocado
 20 (1-inch) cooked asparagus tips
 1/2 cup tomato catsup
 1 teaspoon Worcestershire sauce
 1 teaspoon prepared horseradish
 2 tablespoons lime juice
 1 tablespoon mayonnaise
 1/4 teaspoon salt
 Dash Tabasco sauce

Cut avocado into halves lengthwise and remove seed and skin. Cut fruit into cubes. Stand five asparagus tips around the edge of each cocktail glass and arrange avocado in center. Combine remaining ingredients and spoon over avocado and asparagus. Serve very cold. Serves 4.

Pack Train Syrup
 Rich full bodied flavor imitation maple 24-oz. bottle **25c**

Cider Vinegar
 Piedmont is a mild, all-purpose vinegar qt. bottle **23c**

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 Both for Only **37c**
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Multi-Grain Skylark fresh bread **25c**

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Lucky Lager Beer 6-can pack **1.17**

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10-oz. Jar 20c **1.09**

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3-lb. Tin 79c

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Coconut Gems Roxbury 8-oz. pkg. **29c**

Toeny Mix Roxbury 8-oz. pkg. **29c**

Peanut Butter Kisses Roxbury 12-oz. pkg. **29c**

Spearmint Leaves Roxbury 14-oz. pkg. **29c**

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Wow... here's real savings at Safeway now, on full or half cut round steaks, with the bone in... tender round steak, properly trimmed of excess fat.

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Enjoy a wonderful Safeway steak this week. End fill up your freezer and save.

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100% pure—Guaranteed

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VEAL SCALLOPINE ONE OF FAVORED MEAT DISHES

Veal Scallopine is a true Italian recipe. Borrowed from Italian cookery is this veal scallopine recipe.

1 medium green pepper, diced into cubes
 1 pound veal stew meat, cut into cubes
 1/2 cup tomato sauce
 1/2 cup dry bread crumbs
 1/2 cup grated parmesan cheese
 1/2 cup garlic powder
 1/2 cup onion powder
 1/2 cup oregano leaves
 1/2 cup green pepper and cook until onion is limp and transparent. Add meat and brown well on all sides. Add tomato sauce and spices. Cover and simmer until tender. 45 to 60 minutes. Serve hot.

Yield: 4 servings.

SAFEWAY'S your BEST place to save!

Dressing For Calorie Watchers

The ingredients are the same. It's the method of preparing that makes this dressing unique. One way is for fruit salads; one for green salads. Weight-watchers will approve of their low-calorie ingredients. Inexpensive, too.

Low-Calorie Dressing
 1/2 teaspoon salt
 1/4 teaspoon mustard
 1-1/2 teaspoon paprika
 2 tablespoons sugar
 1 tablespoon cider vinegar
 1/4 cup fresh lemon juice
 1 small can evaporated milk
 3 tablespoons mayonnaise

Fruit Dressing: Chill milk in bowl or ice tray until crystals form. Mix salt and spices with sugar; add vinegar and lemon juice. With electric heater beat chilled milk until very stiff; turn beater to low and slowly add spice mixture. Fold in mayonnaise. Makes one quart.

Greens Dressing: Mix salt, spices and sugar; add to mayonnaise. Stir in vinegar and lemon juice; then milk.

New Cleanser in Decorative Pack, New Formula

There's a new household cleanser on the market. Put out in colorful packages to match your kitchen or bathroom colors. It is made by a well known soap company.

The packages come in bright pink, blue and yellow. A shaker style container, base which is rust resistant.

It is called a "hard working cleanser," with instant-acting bleach. To not mar the decorative effect in your kitchen or bathroom, the label comes off easily, leaving the can in all its color, free of advertising.

The container is tall, slim and easy to handle. Manufacturers say purpose of their new product is to make cleaning and scouring easier, and to provide a product that whitens, brightens, sanitizes and foams away, leaving no gritty residue.

A preview of the new cleanser was given this department the past week and the product is now coming on the markets.

This Casserole One For Hearty Eaters

Pork and beans are standard equipment in almost all kitchens; are heartily enjoyed by all, just as they come from the can. But we think you'll approve of them even more heartily when served like this:

Bean-Beef Casserole
 Plan 1/2 pound hamburger per person. We'll give you the proportions for eight servings. Use 1 1/2 pounds hamburger with salt and pepper to your liking; 1 teaspoon chili powder; 1 teaspoon crumbled oregano leaves and 1 tablespoon finely chopped fresh parsley. Shape into patties and brown quickly in hot skillet. When browned, drain in lightly greased baking dish. Open two large cans pork and beans and spread over patties. If beans seem quite dry, strain off part of the liquid. Sprinkle top with 1/2 to 2 cups grated cheddar cheese. Bake in moderate oven, 350 degrees, 40 minutes. And now the secret... Serve with lots of chopped onion (to be administered by the individual).

Suggestion: If you're in the mood to go a bit Mexican, line bottom and up sides of baking dish with tortillas and proceed as above. Serve with bottled Taco sauce and onions, of course.

Almond Torte Fancy But Easy to Make

With prepared mixes and the like, making a fancy torte is no more of a problem.

Almond Torte
 1 package white cake mix
 4 egg whites
 1/4 teaspoon salt
 1 cup sugar
 1 teaspoon vanilla
 1/4 cup silvered almonds
 1 package vanilla pudding
 1 teaspoon almond extract

Cake batter: Prepare white cake mix according to package directions. Divide batter evenly into two greased and wax paper lined 8-inch layer cake pans. Set aside.

Meringue: Add salt to egg whites and beat until frothy. Add sugar, a tablespoon at a time, while beating until rounded peaks are formed. Add vanilla.

Lightly spread meringue over each layer of cake batter. Sprinkle meringue with almonds. Bake at 350 F. 30 minutes. Cool 15 minutes, turn out of pans onto cake racks.

Filling: Prepare pudding according to directions on package. Cool. Stir in the almond extract.

To serve: Place one cake layer, meringue side up, on cake plate. Spread filling; top with other cake layer, meringue side up.

Veal Scallopine One Of Favored Meat Dishes

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 1/2 cup oregano leaves
 1/2 cup green pepper and cook until onion is limp and transparent. Add meat and brown well on all sides. Add tomato sauce and spices. Cover and simmer until tender. 45 to 60 minutes. Serve hot.

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