



## HERE'S A BASKET OF REAL GROCERY VALUES

You're sure of purchasing supreme quality food at a price that means savings, when you fill your market basket at our food store. Try us today and prove to yourself that you can save on food, without skimping on quality or amount.

**SPECIALS FOR FRIDAY & SATURDAY, MAY 13-14**

- Oxydol** Package **19c**
- Wheaties** 2 packages **23c**
- Pineapple Juice** 46-oz. tin **27c**
- Shurfine Grapefruit** No. 2's **12c**
- Shurfine Corned Beef** Per tin **17c**

DOESN'T THIS LOOK GOOD? AND IT IS TOO — TRY IT!

**WALNUT SPICE CAKE**  
 1/2 cup butter or margarine, 1 cup granulated sugar, 1 egg, beaten, 3 cups sifted cake or pastry flour, 1 1/2 teaspoons baking soda, 1/2 teaspoon allspice, 1/2 teaspoon ground cloves, 1 1/2 teaspoons cinnamon, 1/2



teaspoon salt, 1 cup sour milk, 1/2 cup seeded raisins, 1/2 cup seedless raisins, 1/2 cup chopped walnut kernels.

Cream the butter and add sugar gradually, creaming well. Add the egg and beat thoroughly. Sift together 2 1/2 cups flour, soda, spices and salt and add alternately in thirds with the sour milk to the sugar mixture. Add raisins and walnut kernels which have been dredged with the remaining 1/2 cup of flour. Mix thoroughly and bake in a 10-inch greased tube pan in a moderate oven (350 deg. F.) for 50 to 60 minutes. Frost with cooked icing and decorate with walnut halves.

**"WE THREE" ICING**

Combine 1 cup sugar with 2 egg whites and 3 tablespoons cold water in top part of double boiler. Keep water boiling rapidly and beat mixture with rotary beater constantly for 7 minutes. Cool slightly and spread.

**GERBER'S BABY FOOD**

GERBER'S 10<sup>TH</sup> ANNIVERSARY OFFER **FREE**

Silver Plated Baby Spoon with Twelve Gerber Labels

**3 CANS FOR 25c**

**Crown Flour**

24 1/2-lb. sack **79c**

**MAN-KIND DOG & CAT FOOD**

Per Tin **8c**

**IT'S A "HONEY!"**

*THIS Honey-Rice-and-Date Pudding*

By MARY BLAKE  
Home Service Dept., Carnation Co.

A luscious dessert dish, with a golden honey flavor that is new and unusual. It's rich, of course, but the sweetness is the natural sweet of the honey and dates or raisins, so don't be afraid to ask for more!

2 cups cooked rice 1/2 to 1/2 cup honey  
2 eggs, beaten light 1/2 cup Carnation Milk  
1/2 cup chopped dates or raisins diluted with 1/2 cup water

Mix beaten eggs and milk. Make alternate layers of rice, dates or raisins. Drizzle honey over each of these layers. Repeat this procedure until all rice and fruit are used. Pour beaten eggs and milk over this mixture. Bake in a moderate oven, 350° F. Time: 45 minutes. Serves 6.

Carnation Milk; 3 tall tins **23c**

- SNOWFLAKE CRACKERS; Delicious served hot or with fresh fruit **29c**
- VEG-ALL; Mixed Vegetables for Soups or Salads Tin **11c**
- BLUE ROSE RICE; "Healthful, and you will like recipe below" 3 pounds **19c**
- SPEED-I-MIX PIE CRUST; "Makes delicious, flaky tender pies" No Failures; Pkg. **20c**
- WHITES FIREWEED HONEY; "You'll need this for recipe below" 16-oz. glass jar **17c**
- ANDERSON CRAB MEAT; An Oregon product Packed in Oregon; 5 1/2-oz. glass **23c**
- DROMEDARY DATES; Pitted or Regular 2 Packages **25c**
- FRANQUETTE WALNUTS "You will need these for recipe above; Pound **19c**

Roasted Fresh Daily in Portland; Ground to Suit Your Order

**REALLY FINE COFFEE ... SHURFINE, Lb. 23¢**

- GOLD BRER RABBIT MOLASSES** No. 2 1/2 tin **29c**
- SUNSHINE ASSTD CANDIES** "Ceylon Patties" "Chicken Bones" **10c**  
"Cocoanut Squares" cello pkg.
- IVORY SOAP** reg. size **6c** giant size **10c**
- KNIGHT'S CATSUP** "It's a Home Product and Buying it helps Oregon Pay Rolls" **btl. 15c**
- CAMAY TOILET SOAP** "The Soap of Beautiful Women" **3 cakes 17c**
- P&G WHITE NAPTHA SOAP** **3 giant cakes 13c**

**Look kiddies! Free, 12 marbles with each pkg. Rippled Wheat 9c**

**Scot Tissue**

3 rolls **23c**

WALDORF TISSUE 3 rolls **13c**

SCOT TOWELS 2 rolls **19c**

**BIG VALUE! PABST-ETT OFFERS...**

**4 OILED SILK DISH COVERS**

for Only **25¢** WITH 1 Pabst-ett BOX TOP and 1 BREAD WRAPPER

Per Package **15c**

**TRIANGLE OATS or WHEAT**

Large Pkg. **19c**

Small Pkg. **9c**

Milled Right Here in Portland

- Save By Stocking These -**
- STANDARD PEAS; No. 2 tin
  - STANDARD TOMATOES; No. 2 1/2 tin
  - STANDARD CORN; No. 2 tin
  - VAN CAMP'S HOMINY; No. 2 1/2 tin
  - PUMPKIN; No. 2 1/2 tin
  - WILAMET GREEN BEANS (cut); No. 2 tin
  - WILAMET BEETS; No. 2 tin
  - PORK & BEANS; tin



**MILANI'S RAVIOLAS**

16-oz Jar **19c**

RAVIOLI AND POACHED EGG;  
Milani's Italian Style Ravioli and poached eggs are pleasant luncheon companions when brought to the table in the same casserole. Pour contents of one jar of Milani's Italian Style Ravioli in butter baking dish. Drop in 6 eggs right out of shell, cover with buttered bread crumbs and bake 20 minutes in moderate oven to poach eggs and blend flavors.

- TOP QUALITY VEAL**
- SHOULDER R OASTS Pound **18c**
  - LOIN & RIB CHOPS Pound **23c**
  - LEG ROASTS Pound **23c**
  - BREAST of VEAL Pound **15c**

**EGGS "Serve Them Everyday" 2 doz. 39c | Powdered Sugar 2Lb. pkg. 17c**

- FRUITS and VEGETABLES**
- APPLES; Fancy Winesaps 7 pounds **25c**
  - LEMONS; Large Sunkist Dozen **19c**
  - GRAPEFRUIT; Arizona Seedless Dozen **33c**
  - BANANAS; Fine quality 4 pounds **25c**
  - CARROTS; Fresh Bunches 2 for **7c**
  - GREEN ONIONS & RADISHES 2 bunches **5c**
  - NEW PEAS 3 pounds **17c**
  - GREEN CELERY Stalk **15c**
  - NEW POTATOES; No. 1 Shafter Whites 5 pounds **17c**

