

BANANA SCALLOPS "TAKE A BOW"!



"Golden Opportunities" Knock At Kitchen Doors!

SOMETHING new under the sun? Yes ma'am, bananas — when they're cooked! A new food with a new flavor, cooked bananas are the season's "golden opportunities" for smart hostesses, and the Banana Scallops, pictured above "take a bow" as the newest member of the cooked banana family!

Just a mouthful in size, these delectable morsels have all the richness of the cooked banana flavor in a new form. To taste them is tantalizing to the palate; to make them is delightful to the cook! Just one-inch slices of fresh, firm banana, dipped into salted, slightly beaten egg, then rolled in fine cornflake (or other crumbs) and fried to a golden brown, they take but a few minutes, and fit into the menu in a score of ways. Good with meat, or with vegetables, delightful by themselves, Banana Scallops are "de-luxe-lous"!

Bananas for Cooking
To cook bananas always watch for the "color signal!" Bananas have three stages of ripening, each one best for its particular use. For cooking choose bananas in the

green-tipped or all-yellow stage of ripening. Cooking makes the banana perfectly digestible, the pulp is firm, starchy and a little tart, and cooking brings out that hidden and different flavor which makes cooked bananas, in many guises, the palate-tantalizing dishes they are. The recipe for those delectable mouthfuls, Banana Scallops, is given below. Make the most of these "golden opportunities"—you can't make too many!

Banana Scallops
Melted fat or oil 1/4 cup fine corn flake crumbs, bread or cracker crumbs or banana corn meal
1 egg
1/2 teaspoon salt
1/2 banana
For shallow frying have 1-inch of melted fat or oil in frying pan.
For deep-fat frying have deep kettle 1/2 to 3/4 full of melted fat or oil.
Heat fat to 375° F. (or until a 1-inch cube of bread will brown in 40 seconds). Beat egg and add salt. Slice peeled bananas crosswise into 1-inch thick pieces. Dip into egg and roll in crumbs or corn meal. Shallow fry or deep-fat fry in the hot fat 1 1/2 to 2 minutes or until brown and tender. Drain on unglazed paper. Serve very hot. Six servings.

BE THANKFUL!

Piggly Wiggly is stocked to the brim with a complete assortment of holiday goodies and staple foods, at prices you can afford to pay.

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Large, Crisp Heads
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Your choice
- SQUASH** lb. 1c
Hubbard or Banana
- SWEET SPUDS** 6 lb. 19c
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- G.H.B. OYSTER COCKTAIL SAUCE** 15c
- Swansdown** The perfect cake flour for all Thanksgiving cooking. Large packages 22c
- DERBY TAMALES** 18 oz. Jar 25c
- DERBY Chili Con Carne** 16 oz. Tin 15c
- Pumpkin** Oregon's finest. For that Thanksgiving Pie. Large cans—No. 2 3 cans 25c
- Jan-U-Wine Bean Sprouts** 15 oz. can 10c
- Jan-U-Wine Chop Suey** vegetables 19c
- CRISCO** or **SNOWDRIFT** 3 pound cans 55c
- PINEAPPLE** Crushed or Tid-Bit buf. sz 7c
- PINEAPPLE** Del Monte 2 1/2 sliced 17c

NEW TOOLS USED TO TEST SOBRIETY OF AUTO DRIVERS

DENVER — (UP) — Hammers and flashlights have been added to the tool kits of Denver's police surgeons — not for any safecracking or mechanical activities, but to determine the sobriety of motorists driving on Denver's streets.

The surgeons say that determining the sobriety of motorists is just about their most difficult task, but with the aid of their two new instruments the task should be much easier. By use of the hammer and flashlight the surgeons can determine very nearly how much the victim has had to drink and what control he still is able to exercise over his faculties.

A rubber-headed hammer is used to tap the victim's arms and legs by tapping. The flashlight is turned into the victim's face and by turning it on and off the surgeon can discover whether the eyes are dilated. However, the police surgeons will continue to employ their old devices of having the victim walk a straight line, stand on one foot and cross his knee and stand with feet together and eyes closed to determine whether he sways. In these maneuvers the surgeons say the person's gait, rapidity and concentration in walking the line are valuable yardsticks.

The individual's failures and accomplishments are checked on a small score card which the surgeon carries with him. Eventually this little card determines the stage of intoxication. Even the mood is recorded on the card, such as jovial, argumentative or sullen, but the police say this does not affect the score.

test the individual receives a rating of one, two, three, or four. One denotes that he may be just a trifle under the influence, while two and three indicate advanced degrees of intoxication. Few "fours" have been recorded, as they indicate the individual is on the very of "passing out."

BUFFALO HUNTS OF EARLY DAYS ARE RECALLED
BELLE FOURCHE, S. D.—(UP)—W. H. Lancaster, who brought down his first buffalo in the roaring days of the early '80s, recalls that a good cow pony can race along beside the "fastest buffalo on the plains." "Buffalo are fast," he said, "but don't ever let anyone tell you they can outrun a horse." Lancaster came to the Black Hills in 1880 to join his father, who had arrived the year before. For several years he hunted buffalo for the meat and hides. In '83, he said, he sold \$5,000 pounds of meat at a cent a

pound to teamsters from the Black Hills, who hauled it to the railroads and shipped it east. Only the choice parts of the animal were used; the average buffalo dressing out between 150 and 200 pounds.

"I've killed as many as 36 and skinned half of 'em in a single day," the buffalo hunter said. "I used to shoot the leader first. Then a new leader would move up in front and I would shoot him, and so on. The herd wouldn't move as long as the leader didn't."

Lancaster said that the hardest fight he ever had was with a buck deer. "I shot him," he said, "and I thought he was dead. When I approached him he got up and started for me, his five-pronged horns pointed menacingly. I struggled with him and finally killed him with my knife. I killed a buffalo with a knife once, too, but people wouldn't believe me, if I told about it."

Particular men . . . and men particularly . . . appreciate the rich flavor and aroma that Pennant derives from the best of Brazilian Bourbon-Santos beans by Thermo-roasting.

Thermo-roast is a hot air roasting process which guarantees that every bean shall be evenly roasted to the very center and not one scorched.



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WE WILL PULL TENDONS FREE OF CHARGE
Come in—we have a bird to suit your purse.
We will also have No. 2 turkeys for those who want them.

- Breast of Spring Lamb, lb. 8c
- Mock Chicken Legs, 7 for 25c
- Veal Steak, milk fed, lb. 17 1/2c
- Cream of Tomato Link Sausage or Little Pig Sausages lb. 25c
- Apex Meat Loaf, ready to cook, lb. 20c
- Shoulder of Spring Lamb, lb. 16c
- Puroia Shortening, 4 lb. pkg. 49c
- Fancy Geese, lb. 23c

HERE MONDAY. Just right for roasting FANCY R. I. RED HENS

COOKING ESSENTIALS

Black Pepper 1 oz. 5c can	Black Pepper 4 oz. can 10c
Allspice 2 oz. cans	Nutmeg
Cinnamon 7c	Poultry Seasoning
Sage	Pastry Spice

K. C. BAKING POWDER

10c size 7c	15c size 10c	25c size 18c
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FOR THAT FRUIT CAKE

CITRON, ORANGE or LEMON PEEL, lb.	29c
DROMEDARY PEELS	3 pkgs. 25c
CANDIED CHERRIES or PINEAPPLE	lb. 45c
CURRENTS	pkg. 10c
BLEACHED RAISINS	2 lbs. 25c
SUN-MAID RAISINS	pkg. 9c
CLUSTER RAISINS	2 pkgs. 29c
BOILED CIDER	19c

SHERRY WINE—FOR FRUITCAKE, MINCE MEAT OR COCKTAIL — LOWEST PRICES

- BREAD** Good supply of Stuffing Bread
- Cranberry Sauce** 15c
- SHRIMP GULF KIST** 2 cans 25c
- MINCE MEAT** 2 lbs. 25c
- FRUITS FOR SALAD** tall tins 15c
- CAMAY Toilet Soap, Bar** 5c
- COCKTAIL CHERRIES** 25c 6 for \$1.35
- VANILLA** 4 oz. 10c

- COCKTAIL ONIONS** jar 19c
- Flour Oregon Star** 49 lbs. \$1.39
- OYSTERS GULF KIST** 2 cans 25c
- Snowflakes** Complete your meal. 2 lb. box 26c
- FRUIT COCKTAIL** tall, 2 cans 25c
- OXYDOL** large pkg. 19c
- CRAB--CHATKA** 28c
- SILVER FAN** 17c
- CIDER** All you can drink for 5c. Gallon 25c

WHAT WILL THERE BE TO DRINK

M.J.B. COFFEE	TREE TEA
Pound can 27c	1/2 lb. size
2 lb. can 52c	Black 35c
4 lb. can \$1.00	Green 27c

- M.C.P. LEMON JUICE, 8 oz. cans 2 for 25c
- ORANGE JUICE, H. and D. or Libby, picnics 3 for 25c
- GRAPEFRUIT JUICE, Del Monte, No. 2 can 10c
- PINEAPPLE JUICE, Del Monte, No. 2 cans 11c
- PINEAPPLE JUICE, Libby or Dole, No. 5 can 27c
- TOMATO JUICE, Del Monte, No. 2 can 10c
- TOMATO JUICE Stokley, No. 5 can 20c
- GINGER ALE or RICEY, pint size 3 for 25c
- COLESTIN WATER, quarts 15c
- Holy Joe Singapore Bling 10c

TOWN CLUB BEER \$2.29 case 3 for 29c

Serve the correct wine with your poultry

REISLING, RIO RITA Brand	{ Pint 27c
SAUTERNE, very high quality	{ gallon \$1.55

- OLIVES—Medium size, ripe 2 cans 25c
- DROMEDARY DATES 2 pkgs. 25c
- DATES** New crop 2 Pounds 19c
- Saladzest** Pints 22c Quarts 35c

NUTS

Walnuts	Filberts	Peanuts
Almonds	Chestnuts	Walnut Mts.
Pecans	Brazils	Mixed Nuts

All at prices you can afford
SPECIAL—ALMONDS, 1/2 lb. 25c
MAKE PIGGLY WIGGLY YOUR HOLIDAY SHOPPING HEADQUARTERS