

# APPLE DAYS



**Gold Medal Flour**  
 25-lb. bag 1.25 | 10-lb. bag 57c



**Betty Crocker says:**  
 a topping on the apples makes this apple dessert 'TOPS'!

**Newtown Apples** G Grade and better—box 1.98 4 lb. 25c  
**Delicious Apples** Yakima Ex. fcy.—box 4.69 lb. 12c  
**Grapes, Cornishons** . . . . . 2 pounds 29c  
**POTATOES**

<b>Extra Select</b>	<b>Deschutes</b>	<b>Klamath</b>
15-lb. Bag 69c	No. 2 50 lbs. 98c	No. 2 50 lbs. 79c

**CIDER** New Crop, Gallon 69c

**SYRUP** Homemade E. Texas No. 10 can 1.89

<b>TRY FRIED APPLES</b>	<b>MEATS</b>	<b>APPLE SAUCE WITH THAT PORK ROAST</b>
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**A Special Treat for Sunday Dinner**  
**BONELESS PORK ROAST** We have a variety of sizes. Serve with Apple Sauce.  
**PURE PORK SAUSAGE, lb. 39c**  
 If it is not the best you have ever tasted, we will refund your money.  
**PURE GROUND BEEF, lb. 25c**  
**SWIFT'S CHILI BRICKS** Chili Season Is Here lb. 29c  
**GRADED A A and A BEEF**  
**STEAKS** | **ROASTS and STEW**  
 Porterhouse, T-Bone or Club Steak . . . . . lb. 48c | Rump, bone end . . . . . lb. 25c  
 Rib, 7-inch cut . . . . . lb. 32c | Rump, boneless . . . . . lb. 40c  
 Sirloin <sup>Bone In</sup> 39c; Boneless 49c | Chuck, blade or arm . . . lb. 27c  
 Round Steak . . . . . lb. 39c | Short Ribs and Brisket, lb. 20c

**GRADED AA and A VEAL**  
**STEAKS and CHOPS** | **ROASTS and STEW**  
 Loin Chops . . . . . lb. 43c | Rump, Bone end . . . . . lb. 33c  
 Rib or Sirloin . . . . . lb. 37c | Rump, boneless . . . . . lb. 45c  
 Round Steak . . . . . lb. 45c | Breast . . . . . lb. 19c

Yes, We Have a Complete Line of UTILITY GRADE POINT FREE BEEF All Prices Less Than Ceiling

Large Supply of Hens, Fryers and Turkeys  
 Taylor's Large Dill Pickles . . . . . 3 for 10c

**THIS WEEK Betty Crocker SUGGESTS apple crisp**

Perfect results assured only with Gold Medal "Kitchen-tested" Enriched Flour

Place in greased 6" x 10" 1/2 to 6 cups pared or unpared sliced apples (about 6 tart, baking dish . . . . . 1 firm apples)

Mix together with fork until crumbly and sprinkle over the apples . . . . . 1 cup sifted GOLD MEDAL "Kitchen-tested" Enriched Flour 1/2 to 1 cup sugar (depending on tartness of apples and sweetness desired) 1 tsp. baking powder 1/4 tsp. salt 1 unbeaten egg

Pour over all . . . . . 1/2 cup melted and cooled butter or shortening Sprinkle with . . . . . 1/2 tsp. cinnamon

Bake 30 to 40 minutes in a moderate oven (350°). Serve warm . . . with cream or top milk. 8 generous servings.

**FREE COFFEE**

Come in and have a cup of Folger's Coffee.

**SATURDAY**  
 10 a. m. to 6 p. m.

"When I say coffee I mean FOLGERS"

**SALMON**  
 Fancy Sockeye No. 1 Tall Cans 47c  
 Pink No. 1 Tall can 26c  
 6 Red Points a Can

**TRY 'EM SLICED ON WHEATIES**

2 PKGS. 19c

**Washing Powder** Made by the Makers of KENU, Quality Guaranteed 5 lb. 89c  
**RAISINS** Pacific Seedless 4 lb. pkg. 39c  
**Hot Cake FLOUR** Sperry No. 10 bag 74c  
**ROLLED OATS** Quick or Reg. 9 lb. bag 57c

**Tomato Soup** Campbell's 3 cans 25c  
**Corn STARCH** Staley's 1 lb. Pkg. 5c  
**Nestle's MILK** can 10c—Case 4.75  
 Special Nestles Demonstration Here Friday and Saturday

**WHY NOT Apple Sauce**

**SOFTASILK** CAKE FLOUR

For new, easier, surer cake-making

pkg. 25c

VICTORY BOND DOLLARS HELP HOSPITALIZED WOUNDED YETS

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