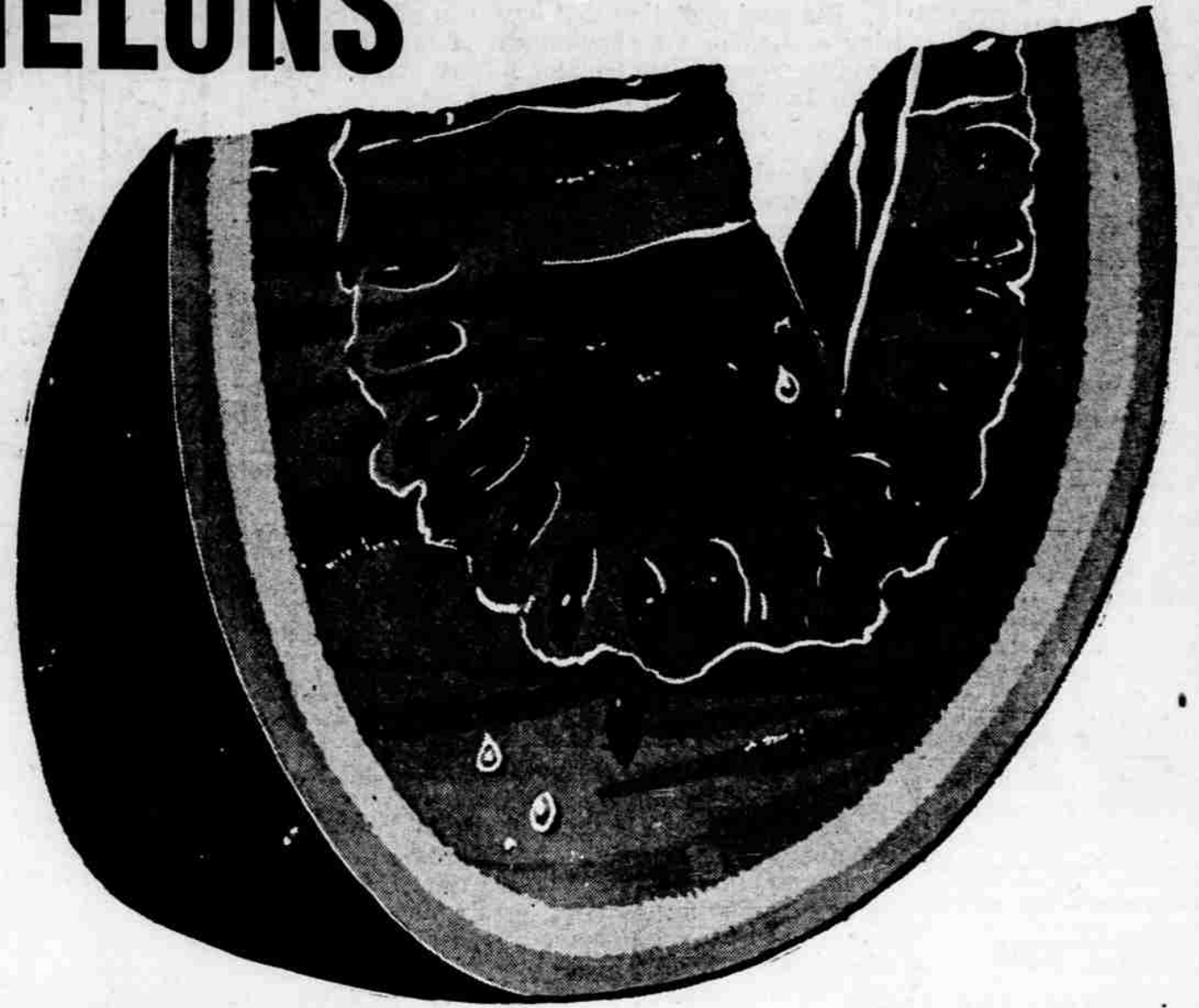




WATERMELONS

SWEET
RIPE STRIPES
GUARANTEED

lb. **2 1/2^c**



**FRESH LOCAL
SWEET
CORN**
Doz. **39^c**

Sweet Corn
By the Food Editors of *Better Living*

Sweet corn three ways . . . There are foods that are welcome as summer itself. Corn on the cob is one of them. Young, fresh-picked corn—plentiful in summer—takes 6 minutes of cooking; older corn, about 10. Store the ears in the refrigerator with the husks ON.

In addition to the familiar method of boiling corn, there are grilling and baking—both wonderful. For these variations follow the directions below.

Steamed corn-on-the-cob . . . Husk corn and remove silk just before cooking. With a few inner pieces of husk, cover the bottom of a deep cooking pan. Pour in about 1 cup of water. Cover the pan, and heat to boiling. Then stack ears on husks, cover tightly and steam 6 to 10 minutes, or until corn is tender.

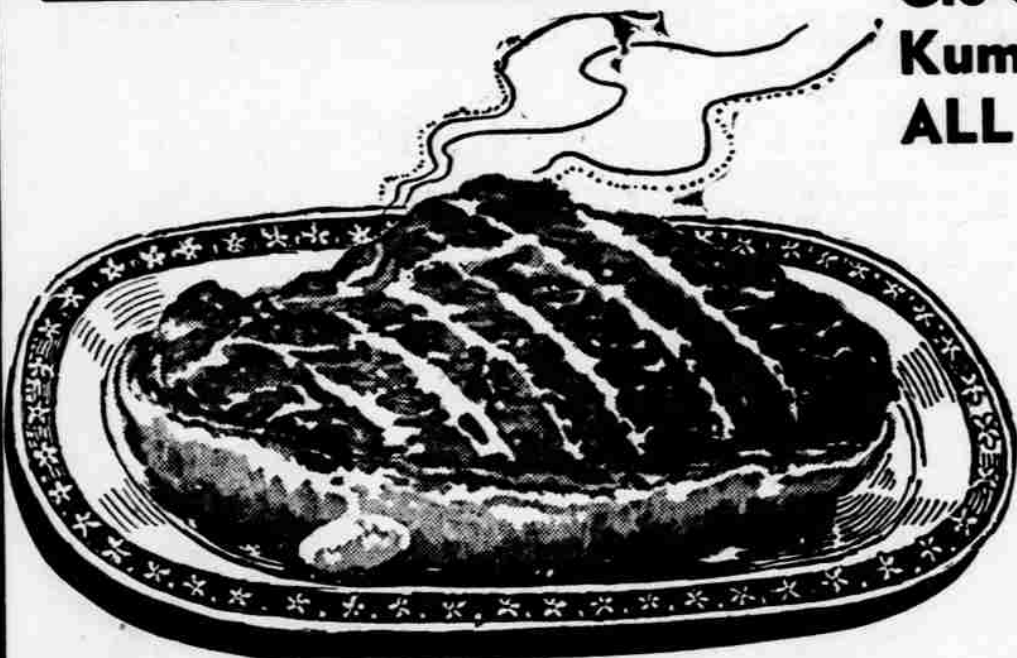
Baked roasting ears . . . Cook in the husks. Cut about 1 inch from each end of ear. Remove discolored outside husks, but leave enough to cover kernels completely. Wash thoroughly; put immediately in a large roasting pan without draining off water. Cover tightly and bake in a hot oven: 400 degrees F., 30 to 35 minutes. Remove husks and silk before serving.

Grilled buttered corn-on-the-cob . . . Husk corn and remove silk just before cooking. Brush ears with melted butter or margarine. Place on a broiler pan so ears are about 6 inches from heat. Broil 15 to 20 minutes; turn ears frequently.

ASPARAGUS	TIP TOP CENTER CUT	2	300 SIZE	31^c
FRUIT COCKTAIL	DOLE No. 1 SIZE	2	CANS	41^c
MODOC PEACHES		2	NO. 2 1/2 CANS	53^c
MODOC PEARS	NEW PACK	2	NO. 2 1/2 CANS	57^c
TOMATO SOUP	CAMPBELL'S 10 1/2-OZ.	3	for	29^c
CIDER VINEGAR	HOOD RIVER	Gal.		69^c
PICKLING SPICE	BEN HUR	1/2 lb.		29^c
PRESERVES	HUNT'S RASPBERRY OR BLACKBERRY	11 1/2 oz.		19^c
GOLDEN WEST COFFEE		Lb.		93^c
SNOWDRIFT	THE WESSON OIL SHORTENING	3 lbs.		95^c
WESSON OIL	FOR SALADS or FRYING	Qt.		75^c
GOLD MEDAL FLOUR		10 lbs.		\$1⁰⁵
CARNATION MILK	TALL TINS	6	for	87^c
COVE OYSTERS	GULF BELLE 5-OZ. TINS	3	for	98^c

**BIG Y WILL
CLOSE AT 1 P.M.
WED., AUG. 12
FOR EMPLOYEES
ANNUAL PICNIC**

White Kinglg. 30c
Palmolive3 reg. 25c
Rinso Soapgt. 49c
Sta-Flo Starch ...qt. 26c
Ajax Cleanser ...ea. 13c
Purex Bleachqt. 19c
Glo-Coat 1/2 GALLON 89c
Kum Kleen qt. 49c
ALL10 Lbs. 2.89



Veal Roast lb. 39^c
Beef Roast lb. 39^c
Pork Roast lb. 39^c
Frankfurts lb. 39^c
Beef Steak lb. 49^c
Pork Steak lb. 49^c
Veal Steak lb. 49^c
**PURE FRESH
Ground Beef lb. 29^c**

FOR THE BEST IN
CHILDREN'S
CLOTHING
Visit the
BIG Y TOT SHOP
Just Across Table Rock Road

THERMOS JUGS

WOODLAND JUGS
FIBER GLASS
INSULATED
GALLON SIZE
\$3 49^c
EACH
IN THE
THRIFT DEPT.



HOW MANY CANS OF MILK IN
THE CARNATION SPIRAL?



Win the
Sylvania
TV Set
Make a
Guess—
There is
Nothing
to Buy