

S-DAYS ARE COMING!

Watch this newspaper for Announcement of This Great Event

More Bonus Values At Your Safeway Store This Weekend

Far and Away



THE BEST BUY In Coffee Today Is AIRWAY

It has the wonderful "mellow mild" flavor for freshly roasted, freshly ground coffee . . . at the coffee mill.

1-lb. Bag **89¢** 2-lb. Bag **1 77**

Edwards Instant Coffee It's Deep Roasted 2-oz. Jar **49¢**

Flour HARVEST BLOSSOM Brand Reg. 95c 10-lb. Bag **89¢** Reg. \$2.19 25-lb. Bag **\$1 98** Reg. \$4.29 50-lb. Bag **\$3 95**

Cat Food PUSS'N BOOTS Reg. 2 for 29c Now **8** 15-Oz. Cans **\$1.00**

Shredded Wheat NBC Juniors Reg. 17c ea. **2** 7 1/4-oz. Pkgs. **29¢**

You Can't Buy a Better Evaporated Milk

Cherub Milk

Reg. 3 for 40c, Save 15c on 6

6 Tall Tins 65¢

Always a Summer Salad Favorite!

Pineapple

Hillsdale, Sliced Halves

Reg. 2 for 25¢ No. 1 Flat Tin **10¢**

Bleach WHITE MAGIC Brand deodorant & disinfectant

Powder Room Tissue 10 Rolls reusable bag in Plastic **\$1.00**

Apple Rolls This Week's POLLY ANN Feature Reg. 33c ea. **8 1/2-oz. Pkg. 29¢**

"Now Hours Fresher," Mrs. Wright's

FRESH BREAD

Either White or Whole Wheat. Save 2c on each loaf. Save More at Safeway

Large Loaf 28¢

Here's a Safeway Exclusive!

SNOW STAR NEOPOLITAN ICE CREAM

Three Wonderful Flavors in each brick

- STRAWBERRY
- VANILLA
- CHOCOLATE

Gr. Ctn. **49c** Half Gal. **89c**

More typical savings you'll find now . . . at your SAFEWAY STORE

ZEE TOILET TISSUE **4 ROLLS 29¢**

WESSON OIL Quart **69¢**

May Day SALAD OIL Quart **66¢**

- Sliced Chicken—Lynden . . . 5 1/2-oz. size 65c
- Tuna Fish—Sea Trader, chunk style . . . No. 1/2 can 25c
- Crab Meat—Sea Trader, fancy . . . 6 1/2-oz. 65c
- Barbecue Sauce—French brand . . . 18-oz. bottle 49c
- Mustard—French's . . . 9-oz. jar 17c
- Roquefort Dressing—Duncan Hines . . . 8-oz. size 59c
- Sandwich Spread—Lunch Box . . . pint jar 39c
- Peanut Butter—Beverly . . . 18-oz. jar 57c
- Table Syrup—Sleepy Hollow . . . 24-oz. btl. 56c
- Slender-way Bread—Skylark . . . 1-lb. loaf 27c
- Multi-grain Bread—Skylark . . . 1-lb. loaf 27c
- Walley Potato Chips or Blue Bell . . . 6 1/2-oz. pkg. 39c
- Sunnybank Margarine . . . 1-lb. ctn. 27c
- Margarine—Coldbrook . . . 1-lb. ctn. 2/45c
- Reddi-wip—topping . . . 7-oz. size 53c
- "Best" Beer . . . 6 12-oz. cans 89c
- Olympia Beer or Lucky Lager . . . 6 12-oz. cans 1.15
- Canned Pop—Kist . . . 6 12-oz. cans 59c
- Cragmont Beverages—12 flavors plus bottle deposit . . . 32-oz. btl. 2/35c
- Iced Dessert—Bandbox . . . quart 39c
- Iced Dessert—Bandbox . . . half gal. 69c
- Ice Cream Sandwich—Twelve Treat . . . box 59c

- Wrisley Soap—Special 1c sale on extra bar . . . 10 bar pack 64c
- Bug Bomb—Bridgeport . . . 12-oz. size 89c
- Briquets—Hotglo . . . 10-lb. sack 1.35
- Liquid Detergent—Scamper . . . 22-oz. can 54c
- Saran Wrap—keep foods fresher . . . 25-ft. roll 37c
- Kool Shake—add milk . . . pkg. 5/29c
- Marshmallows—Fluff-i-est, colored . . . 1-lb. pkg. 35c
- Cane Sugar—C & H . . . 10-lb. sack 1.05
- Black Pepper—Crown Colony, gr. . . 8-oz. tin 63c
- Garlic Salt—Crown Colony . . . 2 1/2-oz. size 19c
- Meat Tenderizer—Crown Colony . . . jar 35c
- Pream—100% dairy product . . . 4-oz. 29c
- Pancake Flour—Suzanna . . . 3 1/2-lb. pkg. 47c
- Table Salt—Sno Salt . . . 5-lb. pkg. 21c
- Pancake Flour—Betty Crocker . . . 4-lb. pkg. 55c
- Ministrone Soup—Riviera . . . No. 2 can 27c
- Gelatin Desserts—Jell Well . . . pkg. 4/29c
- Pie Filling—Lalani, pineapple . . . No. 2 can 30c
- Pineapple Juice—Lalani . . . 46-oz. can 27c
- Pork & Beans—Taste Tells . . . No. 300 can 11c
- Pork & Beans—Van Camp . . . 20-oz. can 19c
- Lunch Meat—Kingsan . . . 12-oz. can 33c



TOPS AT DESSERT TIME—No matter how you slice them, ice cream and cake are still tops when it comes to dessert time or refreshments for any occasion. Here are luscious ice cream and cake combinations. Cake can be quickly made from packaged cake mixes or bakery-bought.

Feeding the Family

By ZOLA VINCENT
Food Editor

Taste Treats to Delight All With Ice Cream and Cake
Ice cream and cake? You can't beat it! Cake is a mode is tops for dessert any time, for party refreshments for any occasion, large or small. So easy to fix. So economical. So desirable. Seasonal fruits and berries add further drama.

Pick up a carton of ice cream which comes in convenient pints or half gallons. It's packaged, ready and waiting in any ice cream or frozen foods area in your favorite market. Now estimated at the rate of nearly 600,000,000 pounds a year by the American public, ice cream has been designated by the United States Department of Agriculture as a plentiful food-to-feature on your dining table.

With more than 200 flavors to choose from, including many made with exotic fruits and nutmeats of all kinds, Americans continue to go for good old vanilla, chocolate and strawberry. Perhaps because they can do so many things with these standbys which are so reasonably priced because they are pre-packaged, and sell in such tremendous quantity.

Where there's ice cream, there's certain to be cake. Make a fine cake in a matter of minutes using one of the many popular cake or cookie mixes or choose from the assortment at your local bakery shop.

Pictured Combinations
For our picture today, we arranged several ice cream and cake combinations. There's the brownie pie made from a packaged cookie mix and served with vanilla ice cream; the light fluffy angel food is also a packaged product and is topped with strawberry ice cream and fresh strawberry sauce. The ice cream sandwich is sliced loaf cake with chocolate ice cream filling and a ribbon of fudge sauce on top.

We're not going to waste space telling you that ice cream is packed with good nutrition, that no mother will object to your feeding her child ice cream or that it's a fine way to get extra milk into the children's daily diet.

Ice Cream Storage
Ice cream can be stored in its original carton in the freezer compartment of the refrigerator if the temperature maintained in the compartment is zero degrees or below. Alternate way is to remove ice cream from carton and turn it into freezing tray. When you do this, securely cover the tray.

When storing cartoned ice cream in home freezer for more than a couple of weeks, the cartons should be over-wrapped in moisture proof material. Many purveyors of ice cream supply a foil bag for carrying ice cream home, so store ice cream in bag.

Do not allow ice cream to melt since refreezing causes coarse texture.

Ice Cream Toppings
There's cool eating delight with ice cream with special toppings, cake on the side.

Strawberry Sauce, Wash and hull one pint strawberries for use with one quart of ice cream to make eight servings. Crush half the berries with a fork, sprinkle with two tablespoons sugar. Slice remaining berries; add to crushed berries and mix gently. Let stand half an hour before serving.

Blueberry Topping, Spoon one or two tablespoons blueberries or huckleberries over each serving.

Orange Cream Sauce, Combine one-third cup water and one cup sugar in saucepan. Cook over low heat, stirring constantly until sugar is dissolved. Bring to a boil; boil one minute; remove from heat. Add six-ounce can frozen orange juice concentrate; mix well. Cool. Enough for one

quart.

Taffy Topper, Spoon one or two tablespoons unsulphured molasses over each serving.

Cranberry Topping, Canned whole cranberry sauce spooned over vanilla ice cream is terrific.

Pineapplesauce, Mix canned applesauce with crushed pineapple for a super ice cream topper.

Canned Meats in Salads, A cool salad, either a crisp tossed salad or a molded gelatin salad makes a good main course on a warm day. Chilled canned meats can be cut into strips, diced or cubed, and added to potato salad, macaroni salad or bean salad for flavor, texture interest.

Some New Twists With Iced Tea
Simplest way to make iced tea on demand is to use instant tea. It takes just a few seconds to make any amount from one glass to a gallon. You need only enough boiling water to dissolve the tea, finishing it with cold water to the "strength" wanted, dependent on taste and combination with other beverages. Just follow jar directions for quantity.

Instant tea is 100 per cent orange pekoe and pekoe black tea which is thought ideal for iced tea.

Some New Twists, Instead of finishing instant tea with cold water, use the equivalent amount of lemonade made from the convenient frozen concentrate. Or serve with old-fashioned lemon candy sticks as gay stirrers. For those who like iced tea sweetened, make a simple sugar syrup which dissolves quickly in the ice filled mixture. Lemon wedges or lime juice are a tempting addition to the iced tea service.

Berry Patch Pie
Take your pick of the bush berries, the beautiful boysenberry, the raspberry, youngberry, loganberry or one of the blackberry varieties and follow this simple recipe for pie perfection.

Make your usual two-crust pie using two cups flour and two-thirds cup shortening. Fit lower crust into nine-inch pie pan. Blend one-half to three-fourths cup sugar according to berry sweetness, one-fourth cup flour or three tablespoons quick-cooking tapioca and one-eighth teaspoon salt and mix well with four cups berries. Fill pie pan and dot with two tablespoons butter. Roll out top crust and place over filling. Trim and press down around edge with tines of fork or fluted edge. Cut several gashes in top crust to let steam escape. Bake in 425 degree oven for 30 minutes or until crust is browned.

Coffee Cooler
For eight servings of this coffee cooler, use one pint chocolate ice cream. Mix 2 1/2 cups scalded milk and 2 1/2 cups hot coffee. Chill; add one-half pint of ice cream to coffee mixture and beat with rotary beater until smooth. Pour into glasses and float spoonfuls of additional half pint of the chocolate ice cream on top. Very refreshing.

Temperature Tips On Plentiful Eggs
Eggs, sturdy bulwark of our diet are plentiful and very reasonable in cost. Eggs must be kept cold to hold their fresh qualities but for cooking success, it is often best to take the chill off. Here are temperature tips from experts.

1. A high quality raw egg separates into white and yolk most easily when it's 50 to 60 degrees. An egg just out of the refrigerator is so cold that white is viscous and clings to both shell and yolk, making separation difficult. On the other hand, when an egg warms up to 75 degrees or more, the yolk tends to flatten and then may break in separating.

Reserve Planning New Officer Commissions

Vancouver Barracks, Wash.—The Army reserve is planning a program to commission more members through officer candidate schools, according to headquarters of the Oregon Military district.

Regulations would allow individuals who have had six months basic training either as inductees or as Reserve Forces act trainees and a full year participation in the ready reserve, to attend any one of the Army's regular 21 week officer candidate schools.

Thus, when eggs are to be separated, it pays to remove them from the refrigerator at least an hour in advance. Obviously small eggs warm up faster than large ones.

2. For cake making, eggs, like other ingredients should be at room temperature.

3. Egg whites whip more quickly and to a greater volume when the chill is off. Best whipping temperature seems to range from 64 to 77 degrees.

4. For cooking in the shell, take the chill off the egg before it goes into hot water to avoid cracking the shell from the sudden contrast in temperatures—or, put cold eggs in cold water and bring eggs and water to simmering temperature together.

5. Hard-cooked eggs seem to separate most easily from shells when they are cold. As soon as they are cooked (never hard-boil an egg), cool rapidly in cold running water. Fast cooling helps prevent the dark-colored layer around the yolk. Many homemakers find that chilling makes eggs more firm, thus easier to slice for garnish or to separate for stuffing.

Thornton Asks Court To Halt Work at Pelton

Salem—(U.P.)—Attorney General Robert Y. Thornton yesterday asked the Oregon Supreme Court to step in and halt construction of Pelton dam on the Deschutes river.

The attorney general contended that Portland General Electric Co. is in violation of state laws in that it is going ahead without a permit from the state hydroelectric commission.

PGE has been issued a license for construction of the Central Oregon dam by the federal power commission. That license was upheld by the U.S. Supreme Court in a decision that overturned long-standing interpretations of state water rights and laws.

PGE has until Monday to file an answer to Thornton's motion asking that construction be halted and the company's charter be forfeited.

Asks Jurisdiction

In his petition, Thornton asked the state supreme court to take jurisdiction in the controversy. He said "the unlawful acts of the defendant corporation are adverse to public interest in that they affect and endanger the use, control and distribution of public waters of the state of Oregon for irrigation, municipal or other uses, and further development of the public waters as may be in the best interest of the state of Oregon."

Earlier Thornton had asked the Jefferson county district attorney to bring criminal action against the company if he found any violation of the state law and construction actually under way. The Jefferson county grand jury failed to find a violation of the law.

NEW BRAZILIAN CAPITAL

Rio De Janeiro—(U.P.)—A Chamber of Deputies committee voted Wednesday to name Brazil's future capital "Brazilia." The proposed name must be submitted to the full House for approval. The capital is to be transferred from Rio De Janeiro to an interior plateau. The city of Washington will be used as a model for the new capital.



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