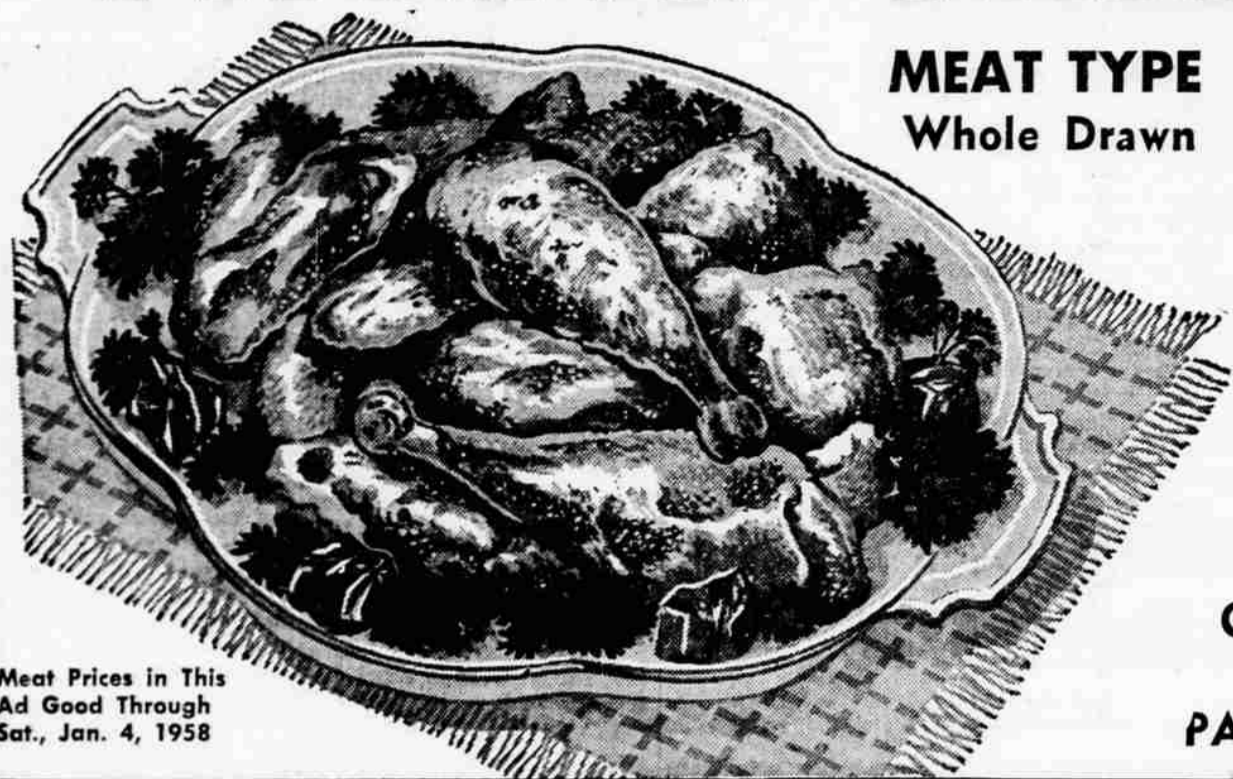


IF YOU'RE NOT SHOPPING AT THE GROCETERIA YOU'RE PAYING TOO MUCH

EXTRA FANCY NO. 1—FRESH DRESSED

FRYING CHICKEN



MEAT TYPE
Whole Drawn

39¢ lb.

CUT UP AND PACKAGED **43¢** lb.

Meat Prices in This Ad Good Through Sat., Jan. 4, 1958

U.S. GRADED CHOICE STEER

SLICED BEEF LIVER **47¢** lb.

SWIFT PREMIUM OR DENCO BRANDS

SLICED BACON Sealed Cello Wrapped **59¢** lb.

OLD FASHIONED STYLE

SLICED BOLOGNA **45¢** lb.

YOUNG—TENDER—GRAIN FED

Pork Loin ROAST RIB 1/2, LOIN END CUT OR WHOLE LOIN We Will Gladly Cut in Chops For You **57¢** lb.

KLAMATH CREAMERY—CRATER LAKE BRAND

CHEDDAR CHEESE Medium **49¢** lb.

SWIFT PREMIUM BRAND—SEALED CELLO WRAPPED

DRIED BEEF Enough to Serve 4 **29¢** lb.

YOUNG—TENDER MEATY - FRESH CUT

SMALL SIZE

SPARE RIBS

49¢ lb.

A New Barrel of Kraut Now For Sale — 15c lb. 2 lbs. 29c

Feeding the Family

By ZOLA VINCENT
Food Editor



GOOD RUMP ROAST—Ah, the good meat flavor of a top grade beef rump roast after the fancy foods of the holiday season. The budget too will react favorably to this idea of two different meals from the same economical beef cut. All about this is included in today's food volume.

GOLD HILL Surprise Party Is Held

Gold Hill—Mrs. Pet Newham was surprised on Christmas eve, when several of her friends arrived at her home, and presented her with a television set for a Christmas present.

About 90 of her friends in Gold Hill area contributed for the gift. Those who made the presentation on behalf of the large numbers of "well wishers" were Mrs. William Troll, Mr. and Mrs. Harry Newham, Mrs. Lorraine Becker, Ray Cannon, Mrs. Gertrude Cannon, Barney Governor, and Mr. and Mrs. John Cogswell.

Mrs. Newham returned to her home shortly before Christmas, following several weeks in a Medford hospital, after an automobile accident. She had also spent several weeks convalescing at the home of Mr. and Mrs. Stanley Brown prior to going to her own home.

On Christmas Day, Mrs. Newham was a guest for dinner at the home of Mr. and Mrs. Tim Hallwood and family on highway 99 north.

Several pupils participated in a piano recital held at the home of their teacher, Mrs. John Bruce, on highway 99 south of Gold Hill, beginning at 3 p.m. Monday, Dec. 23.

Among those who played was Steven Gustafson, who in addition to three Christmas carols, played a Chopin number. Others playing were Gail Ann Lewis, Terry McManama and Robert and Steven Bruce. A vocal and piano solo from the Messiah was provided by Gregory Applin.

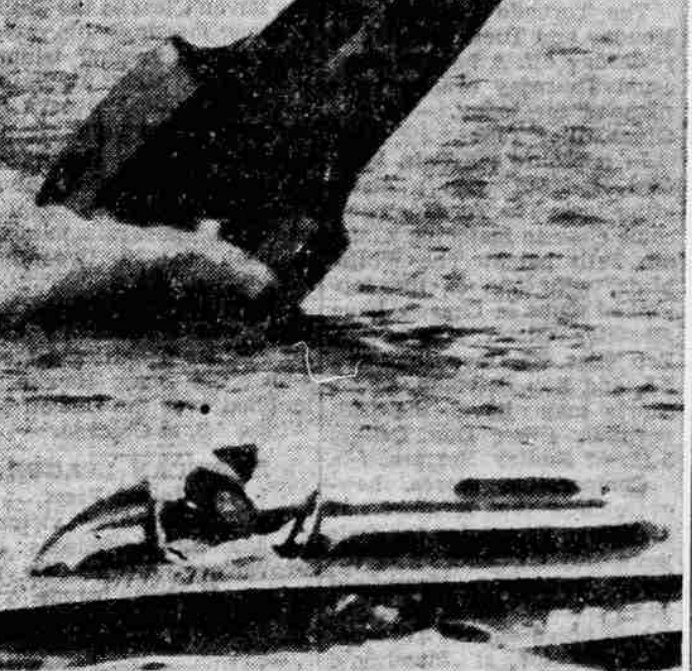
Pupils unable to take part in the recital were Stephen Andrews and Darlene Olson. Pupils and guests sang Christmas carols. Refreshments were served by the hostess, Mrs. Bruce.

Many former residents spent the holiday season in Gold Hill, and vicinity. Among those arriving from college were the Misses Mildred and Grace Gail, who spent their Christmas vacations in the home of their parents, Mr. and Mrs. Norman Gail, Highway 99, north.

Mildred a junior and attends the University of Washington at Seattle, and Grace is a freshman at Oregon State college.

Jerry Eskew who attends Oregon State college spent the holiday season in the home of his parents, Mr. and Mrs. Roy Eskew, Highway 99.

American consumers spend about 27 per cent of their disposable domestic budgets to buy food supplies.



LAST RACE—Speedboat of Italian hydroplane champion Ezio Selva turns over during annual Miami Beach, Fla. Orange Bowl Regatta's International Grand Prix killing the 56-year-old driver. Selva's pre-race statement "This is my last race" became a prophecy as his boat made a daring run for the lead then went into a crazy death dance on Biscayne Bay.

Help Budget to Normal With Rump Roast of Beef

The cook for the small family likes to take advantage of the larger cuts of meat but she does not want a leftover problem. A good solution for her is to buy a larger cut of meat like beef rump, have the meatman remove some steaks from it, and cook the roast and steaks separately in different styles.

A thrifty roast of beef is rump. The top two grades of beef rump, prime and choice, can be roasted in the oven while the grades below that should be braised. All cuts of meat contain the same high quality protein, B vitamins and essential minerals.

Buy a good sized piece of rump beef and have your meatman cut some steaks from it for braising. This gives you a roast for one day; Swiss steak or other braised meat for another day.

Rump Roast

Sprinkle meat with salt and pepper. Place fat-side-up on rack in open roasting pan. Insert a meat thermometer through outside fat into thickest part of muscle so point does not rest on fat or bone. Do not add water. Do not cover. Do not baste. Roast in a slow oven, 325 degrees. For rare meat, roast 22 to 26 minutes per pound or until meat thermometer registers 140 degrees; for medium, roast 26 to 30 minutes per pound or until meat thermometer registers 160 degrees; for well done, roast 33 to 35 minutes per pound or until meat thermometer registers 170 degrees.

Braised Rump Roast

Season meat with salt and pepper. Sprinkle with flour for a richer brown. Brown meat slowly on all sides in a little hot fat. Add small amount liquid. As liquid cooks away, a little more may be added. Cover tightly. Simmer over low heat on top of range or in a slow oven, 325 degrees, until meat is tender. A pot roast will take two to three hours for fork-tenderness.

Swiss Steak

Follow recipe for braised rump roast. Use canned tomatoes, the stewed canned tomatoes that have onion and green pepper added, or tomato juice. The mixed vegetable juices are very good here, too. Some like to add canned sliced mushrooms. Simmer one to two hours.

Frankfurter Casserole

Another satisfying low-cost main dish for ailing budgets so prevalent in January. Split eight frankfurters and arrange, split side down, in greased casserole. Saute one medium-size onion, minced, in one-fourth cup butter or margarine until slightly browned; stir in one-third cup flour. Gradually stir in three cups canned tomatoes, three cups diced, cooked carrots, three tablespoons ketchup. Season to taste with salt and pepper; pour over frankfurters and bake in moderate, 350 degree, oven about one-half hour. Six servings.

Spanish Casserole

Here we use bargain-priced freshly ground beef in a generous casserole that has vim and vigor thanks to a small can of green chili peppers and other virile seasonings.

Cut two-thirds cup ripe olives into large pieces. Remove seeds from one four-ounce can green chili peppers and chop peppers. Brown one pound ground lean beef in one-fourth cup California olive oil, stirring occasionally.

When meat is lightly browned, add one-half cup chopped onion, one minced clove garlic and two-thirds cup raw (uncooked) rice. Cook, stirring frequently, until onion is transparent and rice is lightly browned. Add one eight-ounce can tomato sauce, one cup water, two teaspoons salt, olives and chili peppers. Heat to boiling. Turn into two-quart casserole and cover closely. Bake in moderate oven, 350 degrees, about one hour. Six servings.

Walnut-Raisin Bread

The chances are that Santa left some walnuts and raisins and that you've been thinking you'd like to make a fine bread by way of using them up. Here's how:

1 cup California walnuts
1 cup seedless raisins
3 cups sifted all-purpose flour
3/4 cup sugar
3 teaspoons baking powder
1 1/2 teaspoons salt
1 teaspoon cinnamon
1 egg
1 1/4 cups milk
1 tablespoon melted shortening
Grind walnuts in food chopper using medium knife. Rinse and drain raisins. Sift together flour, sugar, baking powder, salt and cinnamon.

Add walnuts and raisins. Beat egg lightly and combine with milk and shortening. Stir into dry mixture, blending only until all of flour is moistened. Turn into greased loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches). Bake in moderate oven, 350 degrees, 1 to 1 1/4 hours or until done when tested. Turn out onto wire rack to cool. Sensational when spread with cream cheese or with cream cheese and marmalade.

Chef's Salad Is Pure Pleasure

A reminder that a chef's salad is one of the most satisfying of all suppers. Toasted French or French sour dough bread makes a perfect accompaniment. Fresh or canned fruit for dessert and the meal's made! Five servings.

Cut two-thirds cup ripe olives into large pieces. Put in salad bowl with one quart broken salad greens, one-half cup diced sharp cheese, one-half cup diced Bologna or luncheon meat, two diced hard-cooked eggs and one-half of a sliced cucumber.

Combine one-fourth cup California olive oil, 1 1/2 tablespoons wine vinegar, one teaspoon prepared mustard, 1 1/2 teaspoons salt, one-fourth teaspoon black pepper and stir together. Pour over salad and toss lightly to blend. Decorate top with tomato wedges and remaining cucumber slices.

Toasted Herb Bread

West coasters are famous for the ways in which they fix oven-hot breads for serving with salads and other specialties of the house. Here is the newest way with French bread to come to our attention. Rates raves.

1/2 loaf French bread
1/4 cup California olive oil
1 teaspoon water
1/2 teaspoon salt
1/2 teaspoon dried mixed Italian herbs
3/8 teaspoon garlic powder or 1 crushed small clove garlic
1 tablespoon instant minced onion or 1/4 cup finely chopped raw onion

Sliced bread, slantwise as usual and arrange on baking sheet. Combine olive oil, water, salt, herbs, garlic powder and onion in a saucepan. Heat a minute or two over low heat to blend flavors. Using a pastry brush, spread mixture over bread slices. Bake in a hot oven, 400 degrees, until bread and onions are lightly toasted; about 10 minutes. Serve immediately. You should have 14 or so slices; perhaps six servings.

Saved-Over Turkey Must Be Handled With Care

Care of leftover turkey is extremely important. If you're lucky enough to have any around the house, follow these suggestions for lots more pleasurable eating. Remove any stuffing from turkey. Remove remaining turkey meat from the bones. Refrigerate turkey meat, stuffing, broth and gravy separately. Use within several days if not in the freezer.

Turkey pie is delicious; may be served ever so many different ways. Use other leftovers such as gravy, carrots, peas, onions, potatoes, celery and green beans. Make a biscuit topping, a cornbread topping, muffin topping, potato topping using leftover mashed white potatoes or leftover mashed sweet potatoes.

Creamed Turkey. For a really delightful, flavorful and nutrition-packed change serve creamed turkey over hot curried cereal. This is made by melting one-third cup butter in shallow 9x13-inch baking dish in a slow oven, 300 degrees. Remove from oven and add one-half teaspoon Worcestershire sauce, salt, and one-half teaspoon curry powder; mix well. Add three cups shredded wheat, shredded rice, bit size or other ready-to-eat cereal; stir until evenly coated. Spread over pan, heat in slow oven 15 minutes stirring every five minutes. Serve hot.

LIVE BETTER FOR LESS IN 1958 WITH GROCETERIA FRESH PRODUCE

For Those Lunch Boxes or After-School Snacks —
No. 1 HANDS OF GOLDEN ...



BANANAS **13¢** lb.

U. S. No. 1 - Klamath Russet **25 lb. Plio Bag** **89¢** Reg. \$1.19 you save 30c

For the Lady that likes a **Larger Potato**

we have a six-ounce minimum size pack. Just right for baking or french fries. **KLAMATH PREMIUM PACK** Reg. 55c each, You Save 21c

10 LB. MESH BAG **45c**
2 for 89c

Delicious Apples Extra Fancy Yakima **2 lbs. 25c**
Head Lettuce Crisp, Sweet **17c lb.**
Parsnips White, Firm, Medium Size **15c lb.**
Hawaiian Pineapples **15c lb.**
Dry Local Onions **4 lbs. 25c**

CHECK US FOR SELECTION, QUALITY AND EVERY DAY PRICES. IF YOU DON'T FIND WHAT YOU WANT, TELL US AND WE WILL TRY TO GET IT FOR YOU.

There's only one **SKIPPY**

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY!
LOW IN PRICE