

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



ARMOUR'S STAR BRAND
Sealed - Cello Wrapped
Old Fashioned - Country Style
THICK-

SLICED BACON \$1.19
2-Lb. pkg.

U.S. GRADED CHOICE STEER - CUT THICK OR THIN—YOUR CHOICE

Round Steak 79¢ lb

MILD, MELLOW—BLOCK CUT

Cheddar Cheese 49¢ lb

U.S.D.A. GRADED CHOICE STEER - BONED & ROLLED - NO WASTE TO BUY

Rump Roast 89¢ lb

EXTRA LEAN - YOUNG, TENDER, SMALL SIZE

Spare Ribs 53¢ lb
FRESH, NOT FROZEN

YOUNG, TENDER, LEAN - RIB—HALF OR WHOLE LOIN

Pork Loin 53¢ lb
We Will Cut in Chops and Roasts for you at No Extra Charge

FRESH PACKED JUMBO - NOT FROZEN

Crab Meat 79¢ lb
Put a Can in Your Home Freezer At This Low Price

Fresh caught - Columbia River
SMELT 15¢ lb. 7 lbs. for \$1.00

GROCETERIA PRODUCE

Artichokes
36 Size
A Taste Treat—Hot or Cold
2 For 19¢

MEDIUM SIZE—TENDER, SWEET
Arizona Carrots
3 ONE POUND PACKS 29¢

IMPERIAL VALLEY
Head Lettuce
Large 24 Pack—Crisp, Tender, Vac. Cooled
13¢ lb.

SUNKIST—216 Size
Lemons
29¢ Dozen
In Plio Bags

FRESH GREEN, TIGHT BUDDED
Iced Broccoli
17¢ lb.

FANCY LOCAL
Newtown Apples
Tops for Pies and Sauce
3 Pounds 25¢



The Groceteria always maintains produce that is at the peak of garden freshness to insure you pleasure in preparing a meal and joy in eating it.

Fancy 40 Size
GRAPEFRUIT ARIZONA 6 for 35¢

Feeding the Family

By ZOLA VINCENT
Food Editor

Honey Makes Many New Dessert Delights

We'd better be keeping the bees busy if our bountiful harvests of all fruits and many vegetables are to continue. More than 50 of our crops depend on the flight of the honey bee for existence. Honey is produced in every area where fragrant flowers blossom and that means that our western part of the country grows more honey than any other area; means that we should have an especial awareness of the value of honey both agriculturally and in the sweetening of food-stuffs.

This is the "Hurray for Love" season. Over the weekend, the hearts and flowers motifs of Valentine's are likely to dominate the party scene; enliven the family menu planning and table setting. Honey in the honey-comb, but mostly in the jar, is natural sweetener. As a spread for toast, pancakes or waffles, for sandwich making with plentiful peanut butter, for salad dressings and for baked goods, we recommend super abundant light amber honey which comes strained ready for use.

Heart Mold Pictured

This Angel Charlotte (it's formal name) is easy to make, delightful to look at, heavenly to eat. It is done with lemon flavored gelatin, Oregon honey and whipped cream. We top it with a crimson sauce for further drama.

Dissolve one package lemon flavored gelatin in 1 1/4 cups hot water; stir until smooth. Add one-third cup honey and one-half teaspoon salt. Chill in mixing bowl until cold and syrupy.

Add one-half teaspoon pure vanilla extract, one-fourth teaspoon almond extract and one cup heavy cream. Whip until thick and fluffy. Turn into individual molds. Chill until firm. Unmold on your best dessert plates. Top with Crimson Sauce. Eight servings.

Crimson Sauce. This is super over vanilla ice cream, too. Combine one cup (eight ounce jar) red currant jelly, one-fourth cup hot water, one tablespoon lemon juice, one-fourth teaspoon salt. Add four ounces bottle maraschino cherries, drained and finely cut and one tablespoon cherry juice. Makes 1 1/2 cups sauce or enough for those eight desserts.

Honey Out Of The Comb

We've been hearing a lot lately about "honeycomb" but most of the honey marketed is extracted honey; that is, honey that has been separated from the comb. Keep a jar on hand; use often.

Honey keeps best in covered containers in a dry place at room temperature, out of sunlight.

If honey crystallizes, just bring it back to liquid form by placing container in a pan of warm water; quality is unaffected.

Honey may be used, measure for measure, in place of the sugar in preparing puddings, custards, pie fillings, baked apples, candied and "sweet-sour" meats and vegetables, salad dressings and cinnamon toast. Substituting for sugar in other recipes, the general rule is to use the same amount of honey and reduce the liquid in recipe one-fourth cup for each cup of honey used.

Brushed or drizzled on ham or ham slice during last half hour of baking, honey adds flavor and gives ham a golden glaze.

Next time you make a meringue, try adding a tablespoon of honey for each egg white as you are beating them.

For spice cake perfection, pour one-third cup orange juice combined with one-third cup honey directly over hot spice cake as it comes from the oven; let cool in the pan.

Waffle Variety. To a standard waffle batter recipe, add some chopped bacon, chopped olives or chopped shrimp for flavor distinction. Add one cup cream style corn and one-half teaspoon paprika to waffle batter and serve with creamed ham for breakfast, lunch or supper.

Quick Mix Party Cake For February Festivities

For party planners and for those who think the family deserves a little loving, February has a gay assortment of themes. This red and white quick-mix cake will be equally at home at Valentine parties or when celebrating Washington's birthday. Or any other time. Recipe makes three dozen two-inch cupcakes or a two-layer eight-inch cake. Cherry frosting, of course.

2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
1 1/2 cups sugar
1/2 cup shortening
1 cup milk
1 teaspoon vanilla extract
3 egg whites (about 1/2 cup)
1 cup drained sour pitted cherries (unsweetened)

Cherry Frosting

Sift together flour, baking powder, salt and sugar. Add shortening and milk. Beat two minutes. Add vanilla extract and egg whites. Beat two minutes more. Fold in cherries. Bake in greased two-inch muffin pans filling two-thirds full or in two greased paper-lined eight-inch layer pans. Bake in moderate, 350 degree, oven for 30 to 35 minutes. Frost with:

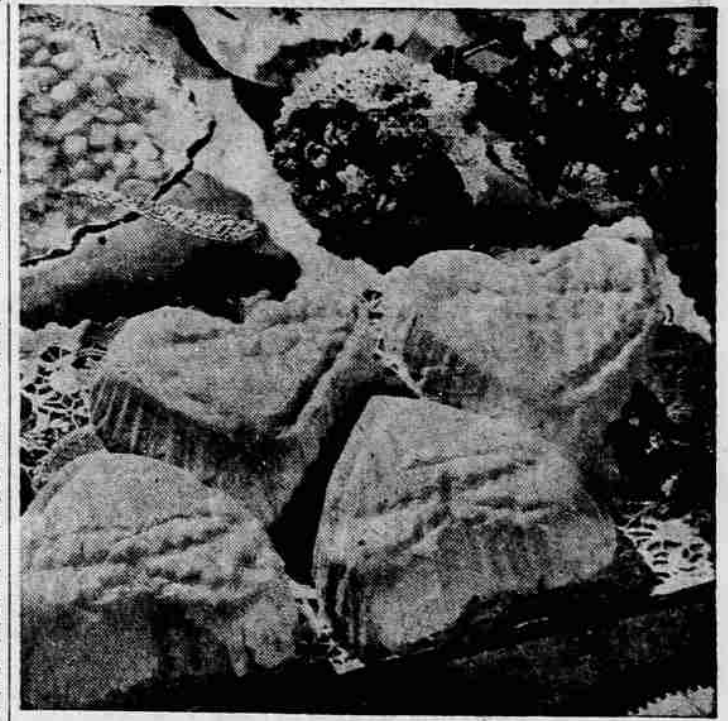
Cherry Frosting. Combine 1 1/2 cups sugar, six tablespoons unsweetened cherry juice (from cake ingredient), one tablespoon corn sirup or honey, two egg whites in top of double boiler. Mix well. Place over boiling water. Beat constantly with rotary beater until mixture holds its shape. Remove from heat; add one teaspoon pure vanilla extract and few drops of red food coloring. Beat until cool. Frost sides and tops of cakes or cake.

Salmon Salad. An excellent salad is made with a half pound can of salmon, two cups finely shredded cabbage, two-thirds cup ripe olives cut into chunks, one-half cup mayonnaise and a tablespoon of lemon juice. Toss all together lightly.

Vegetables Almondine. Combine chopped roasted almonds with melted butter and pour over hot cooked asparagus, broccoli, cauliflower, green beans or spinach; or sprinkle over glazed sweet potatoes or yams.

Cruets for Oil and Vinegar Back on Table

Everyone in our land of salad-making knows that a good salad demands good oil as a basic ingredient. Quite naturally, the olive oil growers of California and the



VALENTINE DESSERT—Hearts and flowers. Honey in the morning, honey in the evening and honey in this molded Valentine dessert with a crimson sauce for a direct route to any man's heart. Many heart-warming specialties made with Oregon honey are included in today's food columns.

Olive Oil Institute of America maintain steadfastly that pure olive oil is the very best salad mixer. Western salad tasters increasingly show off their prowess at table or buffet and that brings oil and vinegar cruets back to the table along with the pepper mill and other favored seasonings.

Today, California produces 99 per cent of the olives grown in this country. Most of these olives find their way into relish trays and main dishes but a sizeable portion of the crop goes into fine virgin olive oil; about one-fourth of the tonnage, as a matter of fact.

Olive Oil Care. Like other fine cooking fats, olive oil is perishable. Stored properly, however, away from sunlight, it will keep well at room temperature. Keep the container tightly capped. If olive oil is stored in a can, plug the opening of the can with a tightly twisted piece of paper toweling. During hot summer months, store olive oil in refrigerator. Chilling may cause a harmless cloudiness which will disappear when oil warms in room temperature.

Salad Dressing. If you're a garlic fancier, it is customary to prepare garlic-flavored oil by cutting three or four cloves of garlic into each cup of olive oil; let stand several hours, then remove garlic. Many praise-worthy salad tasters first spoon the olive oil over crisp cool salad greens using just enough to coat each leaf; toss lightly.

then add an equal amount or less of any favored vinegar or half as much lemon juice dependent on taste-tartness desired, followed by favored seasonings. This method keeps the salad greens crisp and firm, distributes seasoning flavors to every part of the salad; is highly thought of by pressers of olive oil. We concur.

Steak Toppers

Here are subtle seasoners and toppers for broiled beef steaks to vie with specialties of world-famous chefs. Just before serving, spread zesty seasoned butter over hot broiled steak. Melt or whip one-half stick (one-fourth cup) butter; add one of these seasonings: two teaspoons chopped onion or snipped chives, one-half teaspoon dried basil, one-half teaspoon poultry seasoning. Or spread steak top lightly with mashed Roquefort or blue cheese with Worcestershire added.

QUALITY AT A REALLY LOW PRICE!

7 YEARS OLD OLD QUAKER
Straight BOURBON
ONLY \$4.05 4/5 Qt.
\$2.60 Pint



Dear Annabelle...

Husband Complains
by Nulade Annie

DEAR ANNABELLE: Recently I bought a 21-jewel automatic egg timer-clock out of a small inheritance, so I'd be sure and boil my husband's NULADE eggs just right. He still complains every morning that his soft-boiled NULADE eggs are cooked too long. Then he stomps out of the house, and I'm sure he goes right downtown and buys his breakfast of NULADE eggs from a pretty waitress. I'm at my wit's end. Can you help?—FRANTIC.

DEAR FRANTIC: Some men are very particular about their eggs, so you're wise to serve the finest and freshest... NULADE eggs, of course! In answer to your question—if he were my husband, I'd tell him to jolly well boil his own, but this could be dangerous in your case unless you outweigh him. My advice is, don't bother your head about that pretty waitress. Just try serving your husband local, farm-fresh NULADE eggs, scrambled, fried, or poached. There's more than one way to fix an egg, you know. Chin up!

CONFIDENTIAL: If your grocer's out of NULADE eggs, ask him to phone Oregon Egg Producers, SPRING 2-2621

LOCAL FARM-FRESH
Nulade
GUARANTEED FRESH

Grange Notes

Upper Rogue Grange
Upper Rogue Grange held its regular business meeting Thursday evening, Feb. 6, at 8 p.m. The meeting was called to order by Master Herb Carlton after an officers' seating drill.

A motion was passed to urge that a 400-bed general medical hospital be established at Camp White to give better service to veterans in this area and to relieve the waiting list at existing hospitals. Another motion was passed to urge the State Highway commission to start and proceed as fast as possible with the reconstruction of the Crater Lake highway (state highway 62) and authorizing the worthy master to present our views to the county court and the State Highway commission.

At the close of the meeting, a silver offering was taken up for the March of Dimes.
D. H. Barber,
Publicity Committee

Caribbean Gambler Questioned on Murder

New York—AP—Caribbean gambling boss Meyer Lansky was picked up by police shortly after he arrived here Tuesday night and questioned for three hours about the Oct. 25 slaying of his old mobster pal Albert Anastasia.
Police said Lansky had nothing helpful to say.