



HOT DOGS — Call them franks, frankfurts, frankfurters, weiners, hot dogs, red hots; grill, broil, barbecue, roast or simmer them, indoors or outdoors. We're eating them to the tune of a billion pounds a year, tucking most of them into toasty buns with choice of a variety of sauces.

Feeding the Family

By ZOLA VINCENT
Food Editor

Ubiquitous Frankfurters Top-Flight Food

Ubiquitous is indeed a word for frankfurters; "omnipresent; existing or being everywhere at the same time" to quote Mr. Webster. They're one of the oldest and best known types of ready to eat or heat meats. Invented in the 16th century in Frankfurt, Germany today's "hot dog" got its start at an Exposition in St. Louis in 1904 when it was first housed in a bun used as a finger protector.

This year we'll eat a billion pounds of franks in one way or another but most of them will go into buns especially designed for them. The inside story is that franks are made of ground beef, beef and pork or beef, veal and pork, seasoned and formed into cylindrical shapes either with or without a casing. Most franks today are of the skinless variety.

Frankfurter ingredients are listed on the package along with the weight and other pertinent information. They're a bargain in good eating any time, specialized right now.

Keeping Franks

Keep franks in the original package or wrap loosely in waxed paper. Keep in the refrigerator. Use within three or four days for fine flavor. Do not overcook. Handle with tongs.

Simmer — Drop franks into a kettle of boiling water; cover. Remove from heat or keep water at simmer. Do not boil. Heat for 5 minutes only. Handle with tongs.

Grill or Pan-broil. Melt a tablespoon of fat on griddle or skillet. Heat and turn with tongs to brown slowly.

Broil. Rub each frank with butter, margarine or salad oil. Place on broiler rack. Broil three inches from heat source. Turn with tongs to brown evenly.

Outdoor Grill. Place franks on a grill over glowing coals. Turn as they cook to brown on all sides. Or place each frankfurter on a green stick or long metal fork and let each eater roast his own. Same with the buttered buns, but watch it! Buns burn quickly.

Fancy Frankfurters

No matter how you cook them, provide a choice of catsup, mustard and pickle relish for slathering on the franks. A mixture of half and half prepared mustard and pickle relish is favored by many.

Another favorite barbecue sauce simply combines one cup catsup, one tablespoon Worcestershire sauce and one-half teaspoon Tabasco. Franks are dipped in this mixture before grilling.

A thick and hot barbecue sauce highly esteemed for franks is made by mixing 2 small onions, finely chopped, two tablespoons vinegar, two tablespoons Worcestershire sauce, one teaspoon chili powder, ¾ cup water, ¾ cup catsup, one teaspoon salt in a skillet; cover and simmer about 45 minutes. Keep in covered container in refrigerator to be used as needed.

Frank Specialty

Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.

Deviled Baked Beans

Baked beans are a popular accompaniment for famed frankfurters. Mighty good like this:

Brown ¾ cup finely minced onion in two tablespoons butter or margarine. Combine with two one-pound 15-ounce cans pork and beans, two three-ounce cans deviled ham, one tablespoon prepared mustard, two tablespoons brown sugar, one teaspoon salt and a dash of pepper. Cover and bake in 350 degree oven for one to 1½ hours. Plan on seconds . . . and thirds!

Sandwich

It should come as no surprise to anyone that the country's "sandwich king" made his champion prize-winning sandwich of tenderloin of beef. Tenderloin of beef is tops no matter how you serve it. Sandwich King Lloyd W. Rock, manager of an employee dining room in Louisville, Ky., won his all-expense gourmet tour-for-two of Europe with this recipe. Makes four sandwiches. Uses quite a bit of butter.

8 slices enriched sandwich bread, toasted
Butter or margarine
¼ cup butter or margarine
1 clove garlic, minced
Four 4-ounce servings beef tenderloin
Salt and pepper
¾ cup sherry
½ cup butter or margarine
½ pound fresh mushrooms, sliced
1/3 cup sherry
¾ cup water

Spread toast with butter or margarine. For each sandwich, cut 2 pieces toast into diagonal strips and place on platter. Melt the ¼ cup butter or margarine in skillet. Add garlic and cook for two or three minutes. Add tenderloin, season with salt and pepper and brown well on both sides (about 10 minutes). Reduce heat and add ¾ cup sherry.

Cover and cook about 10 minutes, basting occasionally. Remove tenderloin and reserve pan drippings. In saucepan, melt ½ cup butter or margarine. Add mushrooms and cook until lightly browned. Then add the mushrooms, sherry and water to drippings in skillet. Cook about five minutes to allow flavors to blend. Arrange tenderloin on toast and spoon hot sauce over sandwich.

Pineapple Cheese Burgers — Teenagers will give their instant stamp of approval to these extra moist and flavorful pineapple cheese burgers. Broil hamburger patties as usual; then top with a ring of golden pineapple and a slice of cheddar cheese. Return to broiler just long enough to melt cheese. Sandwich between split, toasted hamburger buns and serve immediately.

Frank Specialty — Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.

Frank Specialty

Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.

Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.

Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.

Slit each frankfurter and insert a stick of any favored cheese. Wrap a slice of bacon

spiral fashion around the frank and cheese. Grill until bacon is cooked, cheese is melted. Eight to 10 minutes cooking time is adequate.



Reg. \$1.13, Save 18c
C&H Pure Cane SUGAR
Granulated, all purpose
10-lb. bag **95c**
(Limit One)

See How You Save on Scotch Treat
FROZEN PEAS
10 10-oz. pkgs. **\$1.00**
Reg. 2 for 29c value on tender, "Garden Fresh" peas, on special this weekend at Safeway

The Altogether New Instant
Swansdown Cake Mixes
White, Wellow, Devil's Food, and Butterscotch
4 Reg. pkgs. **\$1.00**

Blue Bonnet Margarine Reg. 31c Value 3 1-lb. pkgs. **79c**
Shady Lane Butter Look at this savings. Regular 66c value Now at Safeway 1-lb. print **59c**
Zee Toliet Tissue Famous Northwest Product. Assorted pastel colors. Reg. 39c 4 pack-roll **29c**
Vienna Sausage Reg. 2 for 25c Old Time brand Save 27c on 10 4-oz. tins **98c**

KITCHEN CRAFT or GOLD MEDAL FLOUR
A regular \$1.15 value Save 26c — Your Choice
10-lb. bag **89c**

Candi Cane Sugar Reg. \$1.12 value on the finest pure cane granulated. Save 17c 10-lb. pkg. **95c**
Libby's Tomato Juice Grand for diet conscious menus 3 46-oz. tins **89c**
Hunt's Tomato Sauce Reg. 3 for 29c 6 8-oz. tins **49c**
Del Monte Catsup Made from red-ripe tomatoes 2 14-oz. bottles **39c**
Hi-C Orange Juice Reg. 33c value Now Only 4 46-oz. tins **\$1.00**

Save More at Safeway on Famous
Breast o' Chicken
Bumble Bee or White Star Tuna
Reg. 31c value No. ½ tin **29c**
ALL-STAR BUY

Lucerne Orange Drink Real Orange flavor full qt. **17c**
Dole Pineapple Juice Fancy Hawaiian 3 46-oz. tins **89c**
V-8 Vegetable Cocktail Rich in Vitamins 46-oz. tins **35c**
Hood River Apple Juice Famous N.W. Product 3 46-oz. tins **89c**
S & W Kidney Beans Just Heat 'n Serve 2 303 tins **35c**
B & M Baked Beans Delicious Hot or Cold 3 28-oz. tins **89c**
Puss 'N Boots Cat Food Reg. 2 for 29c 8 15-oz. tins **\$1.00**
Calo Dog Food 2c off on each tin introductory offer 3 1-lb. tins **39c**
Mild Cheddar Cheese Dutch Mill brand Reg. 65c value 1-lb. pkg. **59c**

Save 18c on
TIDE
Reg. 87c. Another star-studded Value Featured at Safeway this weekend.
47-oz. pkg. **69c**
ALL-STAR BUY

White Magic Detergent Reg. 69c 49½-oz. 59c
Wisk Liquid Detergent Save 10c pkg. 69c
Reg. 83c quart size 69c
Save 14c

New toothpaste
Stripe
WITH HEXACHLOROPHENE
31¢ 63¢ 69¢

Harvest of Values in MEDFORD Starting Sunday!
Shop in Medford and Save!

Prices in this Advertisement are effective August 14th through the 16th, at Safeway in Medford.



there's only one
SKIPPY
BEWARE OF IMITATIONS
LOOK FOR THE HAPPY LITTLE DOG
TOPS IN QUALITY! LOW IN PRICE

'Atmosphere-Tester' Reported Invented
Copenhagen, Den. — (UPI) — A Danish inventor claims to have devised an electronic "atmosphere - tester" which shuts off a car engine at the slightest hint of alcohol on the driver's breath.
Hellweg Friborg 52, a radio technician, Wednesday told the newspaper Ekstra-bladet his device also would react to narcotics and carbon monoxide. Once the shut-off system has been installed the inventor said, the driver cannot switch it off.