



You get more of everything at your Groceteria . . .
Low, Low Prices - - Plus Thrifty Green Stamps!

- HORMEL PIGS FEET 14 oz. jar 49c
- HORMEL VIENNA SAUSAGE 4 oz. can..... 2 for 49c
- HORMEL Dinty Moore Beef Stew 24 oz. can..... 49c
- HORMEL Mary Kitchen Roast Beef Hash 15 1/2-oz. can..... 49c
- Hormel Mary Kitchen Corned Beef Hash 15 1/2-oz. can..... 49c
- HORMEL SPAM 12 oz. can 49c

- Folger's Coffee One pound can **59c** two Pound can \$1.17
- Folger's Instant 6 oz. 89c
- Sunshine Cookies Cup custard 11 oz. pkgs. **3** pks. \$1.00
- Hydrox..... 11 oz. pkg.
- Best Foods Mayonnaise Quart **59c**
- Appian Way Pizza Mix with Sauce **45c**
- Instant Mashed Potatoes Pillsbury 8 servings 5c off pack **34c**
- Maine Sardines Beach Cliff 1/4 size can **2/25c**

HE WOULDN'T BELIEVE HIS EYES . . .

You can be sure that the 49er's wouldn't believe their eyes if they could walk into the Groceteria today. Imagine their amazement to see all the "ready-to-eat" foods and the "heat and eat" foods. Think of the time they could have saved, and how much better they would have eaten, too, if they could have come in to the Groceteria for their "Grub Stake."

Perfect for Summer

SOUP 'N SANDWICHES

Campbell's MEAT BASE SOUPS regular 20c can

3 cans 49c

Campbell's TOMATO SOUP Regular 2 for 27c

4 cans 49c

Don't forget . . . GROCETERIA BREAD makes wonderful Sandwiches . . . fresh from our ovens . . . Daily!

- Skippy PEANUT BUTTER Creamy or Chunk 12-oz. jar Reg. 65c **59c**
- MIXED FRUIT JELLY Mary Ellen 20-oz. jar Reg. 45c **39c**
- Large BOLOGNA CHUNKS At Meat Dept. lb. **39c**

- Party Girl Napkins For Every Occasion Cocktail, luncheon, shower, birthday and many others! pkg. **29c**
- V-8 Vegetable Juice 46-oz. cans **2 for 69c**
- REDDI-STARCH Just Spray and Iron! 16-ounce Push-Button Can **79c**

IMPORTED BEER

FROM WORLD FAMOUS BREWERIES—Heineken — Holland; Tuborg — Denmark; Lowenbrau—Switzerland; Hackerbrau—Bavaria; Asahi—Japan; Henniger—Germany; Guinness Stout—England.

ALSO YOUR FAVORITE WESTERN OR EASTERN BEER

Complete Stock of Canning & Freezing Supplies

- Fruit Jars • Jar Lids
- Locker Cartons • Pectin
- Freezer Bags

Everything you need at **GROCETERIA LOW PRICES!**

SPRING

Lambo Sale!

WHOLE OR HALF
 ★ Cut and wrapped **FREE!** **59c** lb.

Sure Good with Baked Beans . . .
HORMEL'S BACON ENDS and PIECES **2 lbs. 49c**

Just the Thing for Breakfast . . .
HORMEL'S LINK SAUSAGES **12-OZ. PKG. 49c**

Full of good meat.
HORMEL WIENERS **OLD TIME SMOKEHOUSE GOODNESS** pound pkg. **49c**

Just the Thing for a Barbecue . . .
LEAN AND MEATY Boned and Rolled PORK ROAST **49c** lb.

HALIBUT SALE!

By the Slice . . . **49c** lb.

By the Piece . . . **39c** lb.

★ FILL YOUR FREEZER NOW ★

49er's Never Had It So Good!

See Table No. 7 for these:

Crosse and Blackwell Chow Chow 9-oz. jar	69c	Bahamian Mustard	55c
Cross and Blackwell Red Label Marmalade	43c	Finerfood Sliced Papaya	20-oz. 79c
Hawatha Wild Rice Pancake Mix	49c	Finerfood Smoked Crablegs	3 1/2-oz. 69c
Hawesta Fried Herring (From Germany)	13-oz. 59c	Luau Ready-Mixed Poi	16-oz. 75c
Hawesta Fried Herring in Wine Sauce	35c	Welsh Rarebit	10-oz. 59c
LaVictoria Nopalitos (Diced Cactus)	10-oz. 39c	Scandia Watermelon Pickles	20-oz. 79c
Hawaiian Sun Passion Fruit Nectar	12-oz. 29c	Major Gray Chutney	6-oz. 65c
Imperial Loquats (Japan)	9 1/2-oz. 49c	Scandia Cocktail Dill Tomatoes	8-oz. 55c
Paris Dijon Mustard	59c	Scandia Cocktail Frankfurters	4-oz. 59c
		Dainty Anchovy Fillets	2-oz. 23c

Feeding the Family

By ZOLA VINCENT
 Food Editor

There'll be coffee in every living room, dining room, breakfast room of the nation as conventioners gather in Los Angeles and Chicago; stay - at - homers scan newspapers, watch TV, listen to radio . . . try to outshout each other.

Instant coffee is likely to be the people's choice. A speedy solution to the social (if not political) problems of the day and evening. A ready and willing candidate certain to please all constituents. Steaming hot or frosty cold, instant coffee promises forthright flavor, unexcelled refreshment, consistent performance.

Hot Coffee
 For serving a number of people and for extra good full bodied coffee, make instant coffee in a pot. For an eight-cup pot, measure in eight teaspoons of the instant coffee to please average tastes. For those who brag about being coffee "addicts," make it stronger simply by adding a little more coffee. There's no guesswork as to timing.

Add bubbling boiling water that has been freshly drawn from the cold water tap. No tired water from hot water tap or standing around in a tea kettle. Stir vigorously and let stand a few minutes. Keep hot and ready on warmer. Cream and sugar handy.

Iced Coffee
 If you elect iced coffee, simply spoon out rounded teaspoon of instant coffee into glass or coffee maker; add cold water and stir vigorously; add ice.

Sparkling Iced Coffee. Prepare iced coffee with sparkling water or gingerale in place of plain water.

Minted Iced Coffee. Crush mint leaves with confectioners' or fine granulated sugar, then stir into coffee before serving. Garnish each serving with a sprig of mint.

Whipped Cream Topping. Serve iced coffee with topping of whipped cream flavored with one of the following: grated orange or lemon rind, grated chocolate or chocolate syrup, cocoa, cinnamon or nutmeg, almond, mint or vanilla extract.

Frozen Coffee Cubes. Prepare coffee using two teaspoons instant coffee for each cup of cold water. Freeze in refrigerator tray or in round or other novelty-shaped ice cube makers. Substitute for regular ice cubes.

Brazilian Iced Coffee. For each serving, dissolve one teaspoon instant coffee in half a glass of water; blend in two tablespoons chocolate syrup. Add crushed ice and light cream. Top with whipped cream and a sprinkling of instant coffee.

Coffee Floats
Summer Refreshers
 For each serving of a refreshing, satisfying coffee float, place one teaspoon instant coffee in a big-bowled goblet or tall glass. Fill glass two-thirds full of cold water; stir. Add a scoop of coffee ice cream; garnish with a rosette of whipped cream and a sprinkling of instant coffee. Serve with straws and a spoon.

Or, following above directions, substitute vanilla, banana, chocolate or mint ice cream. Garnish with whipped cream; a banana spear or slices of a maraschino cherry.

Hamburger Care
 Ground beef is more perishable than most meats; should be used within two days. Store ground beef loosely covered in coldest part of refrigerator as soon as you get it home from the store. Loosening wrapper lets the cold air in and the meat doesn't get that stale odor and taste.

Fruit-flavored Gelatin In Salad Dessert Galaxy

You asked for it! The new six-ounce family-size packages of fruit - flavored gelatins bring new dimensions to this tremendously popular salad, dessert and dessert-salad specialty. Frequently made in several batches, the new family-size package of flavored gelatin is the answer to consumer demand for larger packages for more servings.

Strawberry, cherry and raspberry flavors have recently joined the popular orange, lemon and lime flavors in the family-size packages. These flavors and many others continue readily available in the familiar three-ounce size.

Package directions are so clear that we need only suggest that the six-ounce package (or two three-ounce packages) fills a square mold; that you may use quart or loaf pans, individual molds or serving glasses.

Jellied Fresh Fruit
 This recipe for a shimmering, refreshingly different fruit gelatin mold relies on Oregon honey for blending flavors, is filled with snowy cottage cheese as shown in our picture today. Eight servings.

1 6-ounce package lemon flavored gelatin
 1/4 teaspoon salt
 2 cups very hot water
 1 cup cold water
 1 cup diced orange segments free from membrane
 1/4 cup honey
 1 cup pitted sweet cherries, halved

Cantaloupe bits
 Dissolve gelatin and salt in hot water; stir until clear. Add cold water; cool. Combine orange segments and honey; add to gelatin. When gelatin mixture is slightly thickened, spoon half into large rinsed mold. Arrange halved cherries and small cantaloupe wedges on gelatin. Cover with balance of gelatin mixture. Chill several hours or until firm. Unmold on crisp lettuce. Fill center with cottage cheese.

Peachy Lime Cream Is Picture Perfect

Here is a recipe for eight superlative servings of a molded dessert for family or party fare. Dairy sour cream, fresh or frozen peaches, honey and walnuts combine to make it a thing of beauty, sweet eating.

1 6-ounce package lime flavored gelatin
 2 cups boiling water
 1 pint dairy sour cream
 1/4 cup honey
 1 1/2 cups sliced fresh peaches or 1 10-ounce package fresh frozen peaches, slightly defrosted

1/2 cup maraschino cherries, diced
 1/2 cup walnuts, coarsely chopped

Dissolve gelatin in boiling water; cool thoroughly. When cool, fold in dairy sour cream, honey, prepared fruit and nuts. Turn into rinsed mold; Chill several hours. Unmold and serve with sour cream and honey dressing made by simply adding two tablespoons honey to each cup of dairy sour cream.

Macaroni Saute' Is Deliciously Different

Every once in a while, a new idea shows up and that is certainly true of this recipe for a new hot macaroni dish. You brown the uncooked macaroni. Recipe makes six servings that are deliciously different.

2 tablespoons instant minced onion
 2 tablespoons water
 1/3 cup chopped green pepper
 1/4 teaspoon garlic powder
 2 cups uncooked elbow macaroni
 1/4 cup cooking oil
 2 1/3 cups tomato juice
 1 teaspoon salt
 1 teaspoon Worcestershire sauce

Measure instant minced onion into water and let stand a few minutes. Cook onion, green pepper, garlic powder and uncooked macaroni in oil until vegetables are soft and macaroni turns a golden yellow; stir frequently. Add remaining ingredients. Bring to a boil and cover. Lower heat and simmer until macaroni is tender, about 20 minutes.

Sweet Dressing
 New York - (UPI) - Honey fruit dressing is especially good over cantaloupe and other melons served as salad.

Mash 1 large ripe banana in 1/4 cup of honey. Add 1/4 cup of orange juice and salt to taste. Blend in 1/2 cup of sieved cottage cheese. For thinner dressing, add more orange juice.

Pretty Salad

New York - (UPI) - Avocado and cantaloupe balls make a pretty summer salad. Arrange avocado slices and melon balls on crisp lettuce of iceberg lettuce. Sprinkle with crisp crumbled bacon and serve with tart french dressing.

City Sanitary Service

Closes Jacksonville Dump Temporarily

We urge the people who haul their own trash to use old dump at White City Until Further Notice.

INSECT SPRAYS and REPELLANTS

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 • BLACK FLAG • RAID
 • KAN-KIL • FLY-DED

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