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88¢

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Daily—(Except Sunday)
DINNERS SERVED TILL 7
Monday thru Saturday

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3 LBS. \$1

- Large Franks Unwashed 45¢
- Chuck Steaks USDA CHOICE 59¢
- Cooked Salami any size pieces 49¢
- Beef Bacon any size pieces 59¢



USDA CHOICE
Chuck Roast
Blade Cuts
lb. **49¢**

Bar-B-Que Fryers **\$1.39** each

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Served Friday and Saturday
10:30 to 3

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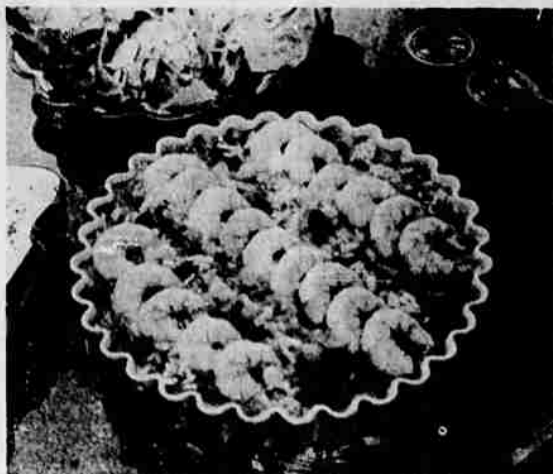
BUY A SACK FULL! FREE SAMPLE COKE or SEVEN-UP

- Marshmallows Curtis 1 pound bag 25¢
- Friskies any size 2 29¢
- Friskies Treats Per Cats 8/99¢

- Thrill For Dishers Giant Size 59¢
- Spic 'n Span Giant Size 89¢
- Ivory Portland Side 12/79¢
- Foil Disposable Aluminum, 18" x 36" 29¢

Carnation Evaporated Milk
NO. 1 TALL
6/79¢

HILL'S COFFEE
3 lbs. **1.45**
1-LB. **49¢** 2-LBS. **97¢**



MAIN ATTRACTION—Entrees with ease or main dishes that please. Call them what you will, casseroles give pleasure and satisfaction to the family and usually are the main attraction at summer gatherings. Our summer favorite is this versatile Shrimps Sierra which is enlivened with canned applesauce, raisins and other savory delights.

Feeding the Family

By ZOLA VINCENT
Food Editor

Editor's note: Zola Vincent is on vacation. During her absence the Feeding the Family food column is being written by her daughter, Zolita Vincent.

The popularity of the casserole in American families and for outdoor parties is tremendous and it is no wonder. The casserole is ornamental, it travels well, it keeps the food hot. It saves time in serving, it even stands and waits patiently when necessary.

Always, the casserole is hearty and satisfying, retaining the delectable flavor combinations that a good cook imaginatively puts into it. A good casserole, or if the party is large, several casseroles, are practically "the works" needing only a generous salad, relishes, breads (usually garlic bread), dessert and beverage. It may be made of meat, fish, poultry or cheese with accompanying vegetables and savory seasonings.

Make Sierra Casserole Plain or With Shrimp
Fish or fowl fanciers may take their pick when making this delectable dish. For our picture, we made it with shrimp. Our teen-ager followed the same recipe and served the rice as vegetable with cooked halved chicken breast and thighs in place of the shrimp and got as many compliments. Pork chops and sausage go well, too.

Real secret is in the mingling of canned apple sauce, raisins and rice seasoned with onions and curry for the flavorful bed on which shrimp (or fried chicken pieces or other choice of cooked meat) rest.

So easy to prepare. Shrimps, you can buy already cooked. Rice is quickly cooked. Raisins come out of a package. Apple sauce—your favorite brand from can or jar has built-in zesty flavor and just-right consistency. Six servings.

- 1 large onion, sliced thin
- 1 cup butter
- 2 cups (1 can) apple sauce
- 2 cups cooked rice, approximately (1 cup raw rice)
- 1/2 cup seedless raisins
- 1/2 teaspoon salt
- 2 teaspoons curry powder
- 1/2 teaspoon oregano
- 1 1/2 pounds cooked shrimp
- 2 tablespoons melted butter
- Paprika

Saute onion in butter until delicate brown; add apple sauce, rice, raisins, salt, curry powder and oregano. Place in shallow casserole. Arrange cooked shrimp on top. Brush with melted butter and paprika; place briefly under broiler. For carrying, cover with casserole lid or heavy aluminum foil.

Tuna and Chips Casserole
This combination of tuna and chips is a long-time favorite traveling or stay-at-home casserole. Especially liked by the men, we have planned this for four men-sized or six average servings. It doubles easily. Slices of pitted black or pimento stuffed olives are an excellent flavor addition if desired.

Melt two tablespoons butter in saucepan. Blend in two tablespoons flour, one-half teaspoon salt, one-half teaspoon paprika; gradually stir in two cups milk, stirring constantly until smooth and thickened. Add two teaspoons Worcestershire sauce. Crumble enough potato chips to make one cup. Drain and flake two seven-ounce cans white albacore tuna. Grease a 1 1/2 quart casserole; cover bottom with one-fourth cup of potato chips; top with one-fourth of the tuna. Repeat layers. Pour sauce over all. Top with additional crushed potato chips. Bake in moderate oven, 350 degrees, for one-half hour.

Tender Prune Cake With Orange Creme Frosting
A moist, tender fruit-made cake like this prune-filled

gem with its special orange-flavored frosting is a joy for taking on picnics or for more formal service at home. The difference is in how you frost

Thunderstorms Prowl Midwest

By United Press International
Scattered thunderstorms prowled the nation from the Great Plains to the Gulf Coast today and day-long showers were on tap for the North Atlantic states.

Rainfall during the night was generally light with the highest amounts measuring a tenth of an inch through the Great Lakes area.

A tornado spun through the out-skirts of Cadillac, Mich., Wednesday night, demolishing buildings, unroofing homes and uprooting trees. The twister came within a quarter-mile of a large crowd gathered at a fair but no injuries were reported.

Gusty thunderstorms Wednesday dropped more than 1 1/2 inches of rain at Robins Air Force Base near Macon, Ga., and other storms drenched the Chicago area and sections of Wisconsin, Michigan and Indiana.

Hail piled nearly an inch deep at Effingham, Ill. The mercury rose to 107 degrees at Lamar, Colo., Wednesday. Las Vegas, Nev. also had a 107 degree reading, Presidio, Tex., had 106 and Fort Worth, Tex., had 102.

The Weather Bureau Wednesday said August will be a hot month for the Northeast and Southwest. More than a usual rain was forecast in the Southeast and Northern Plains for the next 30 days while subnormal rainfall was expected in the Northeast, Southern Plains and Great Basin.

Entertainment Set In Reading Program

Plans for entertainment of children from Medford who have read 10 books in the summer reading program "Space Adventure" have been announced.

A party will be held for them Monday, Aug. 5, in the library park, where they will gather at 2 p.m.

A film "The John Glenn Story" will be shown by Chief Ed Hawkins, U.S. Navy recruiting officer.

Reading club certificates will be presented by Ober Bacon, librarian, and Mrs. Robert Dames, member of the board of the Public Library of Medford and Jackson County.

The reading club, an annual project of the Medford and Jackson county libraries, is holding programs and parties in many communities to honor the children who have completed their reading project for 1963.

Simmons Security Selling Stopped

Portland, Ore.—Federal Judge Gus J. Solomon Wednesday issued an order prohibiting Charles M. Simmons and his associates from selling securities in eight companies through the mails or any instrument of interstate commerce.

Simmons heads several institutes of human relations in western cities. His home is listed as Hillsborough, Calif.

The order calls for a preliminary injunction to keep Simmons and 13 other defendants from violating the law by advising on investment matters. The complaint was filed by the Securities and Exchange commission.

Simmons' holdings and businesses are in Oregon, California and Washington.

place. For picnicking, simply replace cool cake in pan and frost only the top. Otherwise the sides get frosted, too.

- 1 cup chopped cooked prunes
- 1 cup chopped walnuts
- 2 cups sifted all purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup shortening
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 eggs, beaten
- 3/4 cup prune juice and milk, combined

*Orange Creme Frosting
Combine prunes and milk, combined. Sift dry ingredients. Cream together shortening, sugar and spices until fluffy. Add eggs, continue to beat until creamy. Add flour and prune juice mixture alternately. Stir in prunes and nuts. Pour into greased and floured 8x8x2 inch pan. Bake in a moderate oven, 350 degrees, 50-55 minutes. Cool 5-10 minutes. Turn cake onto rack and cool. Frost with Orange Creme Frosting.

*Orange Creme Frosting.
Cream one-half cup butter or margarine. Add four cups sifted confectioner's sugar continuing to cream until all is added. Add four-six table-spoons milk or cream to make spreading consistency. Add one tablespoon (or more if desired) of freshly grated orange peel.

Pie Skines
For a satiny shine on fresh or frozen fruit pies, brush the top crust with evaporated

milk as it pours from the can before popping the pie in the oven. A sprinkle of granulated sugar adds extra sparkle, too.

Sandwich Fillings
Family Filler-Uppers
August is Sandwich Month. This annual salute to breads and sandwich makings could not come at a better time. To keep costs low, keep an eye on the ideal sandwich makers among August plentiful salad vegetables, dairy products, eggs, turkey, tuna, peanut butter. Vary breads. Here are some hearty main-dish ideas—some hot, some cold, all good.

Spread peanut butter sprinkled with crumbled bacon between slices of whole wheat bread. Dip in mixture of beaten egg and milk; grill on both sides in any favored fat until brown.

Cover rye bread slices with hot sliced ham. Spoon on hot baked beans and top with chili sauce.

Arrange hard-cooked egg slices or halves on whole wheat toast. Cover with hot cheese sauce or canned cheese soup; sprinkle with chopped parsley. Maybe serve with sausage links.

Cut slices from tops of hard rolls; scoop out to form shells. Brush shells with melted butter and toast in oven. Fill with creamed mushrooms, peas and chicken, crab, dried beef or tuna. Garnish with green pepper rings.

Toast sour dough bread slices on one side. Cover untoasted side with Swiss cheese slices; place under broiler to melt cheese. Top with scrambled eggs and bacon.

Tuna salad is a blend of tuna with salad dressing, chopped celery, pickle relish and capers—lettuce and tomato slices between split submarine rolls.

Spread rye bread with mustard dressing; add sliced canned or delicatessen luncheon meat, sliced tomatoes, sliced onion and green pepper rings.

Tops With Teeners

Results of a recent study reveal hamburgers, frankfurters and steak to be the most popular foods among 7 to 15 year-olds. Soda topped the beverage list. Ice cream won the dessert contest and pizza ranked second in preference to hamburgers in the "snacks while out on a date" category.

to please any cat...



all tuna
liver 'n meat
chicken
fish
meaty mix
kidney 'n meat

6 Dr. Ross' CAT FOODS

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CHARCOAL SCUTTLE for
only \$2.25 plus box-top
from Betty Crocker
**BUTTERMILK
PANCAKE MIX**



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