

VALUABLE COUPON

WESSON OIL

24-oz. Bottle **29¢**

(With This Coupon)

VALUABLE COUPON

EGGS 'AA' Large

2 dozen **89¢**

(With This Coupon)

VALUABLE COUPON

BISKIT MIX FISHER'S

40-oz. Package **19¢**

(With This Coupon)

SALAD DRESSING

Low Calorie Krafts

French or Fruit Salad, or Chef's

8-oz. Bottle **19¢**

CAKE MIX

CINCH ASSORTED FLAVORS

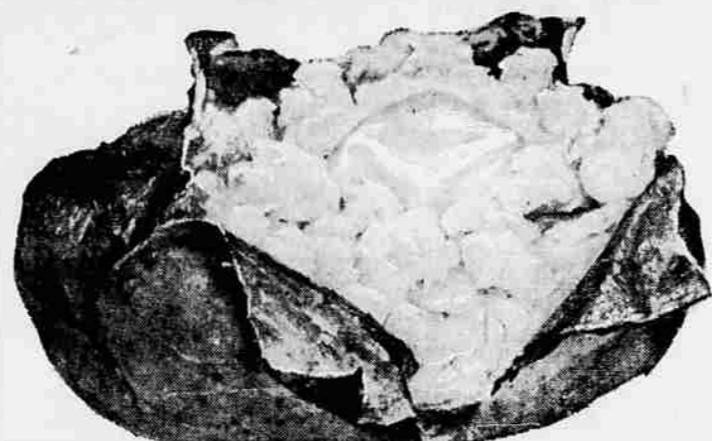
16-oz. Package **19¢**

POTATOES

U.S. No. 1

Fine for Any Use

10 lbs. 39¢



APPLES NEW CROP

SQUASH

CABBAGE

CAULIFLOWER

PEPPERS

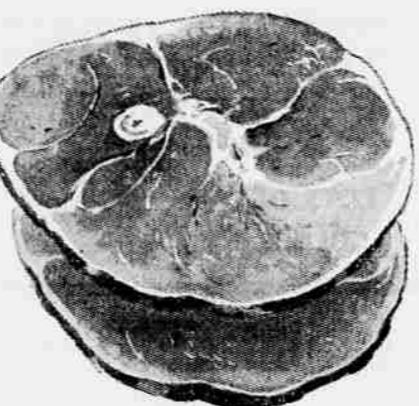
Extra Large Perfect for stuffing

Extra Savings on Canned Fruits & Vegetables

ASPARAGUS Dew Drop—300 Tin	4 for 99¢
PORK & BEANS Dews—2 1/2 Tin	5 for 99¢
GREEN BEANS Rose Valley Cut—303	8 for 99¢
BEETS Vernal Diced—303	8 for 99¢
HOMINY Dews—White or Yellow—300	8 for 99¢
PEAS Del Monte—303	5 for 99¢
PEAS & CARROTS Del Monte—303	4 for 99¢
BLACKEYE PEAS Dews—300	7 for 99¢
SAUERKRAUT Del Monte—303	6 for 99¢
SPINACH Del Monte—303	6 for 99¢
SPINACH Blue Sky—303	7 for 99¢
TOMATOES Del Monte—Stewed or Solid Pack—303	4 for 99¢
TOMATOES Blue Sky—303	6 for 99¢
TOMATOES Blue Sky—2 1/2	5 for 99¢
MIXED VEGETABLES Del Monte—303	4 for 89¢
TOMATO JUICE Del Monte—46-oz. Tins	3 for 89¢
PORK & BEANS Van Camps—No. 2	5 for 99¢
TOMATO SAUCE Del Monte—300	6 for 99¢
APPLESAUCE Payette Valley—303	7 for 99¢
APPLESAUCE Del Monte—303	4 for 89¢
PIE CHERRIES Indian Gem—303	5 for 99¢
ARGO FIGS 303	6 for 99¢
FRUIT COCKTAIL Del Monte—303	4 for 99¢
PEACHES Del Monte Cling—Sliced or Halves—303	4 for 89¢
PEACHES Del Monte Cling—Sliced or Halves—2 1/2	3 for 99¢
PRUNE JUICE Del Monte—Quarts	2 for 89¢
PINEAPPLE Del Monte—Sliced or Crushed—Flat tins	5 for 89¢
PEARS Del Monte—Sliced or Halves—303	3 for 89¢

MORRELL'S PRIDE—FULLY COOKED SMOKED HAMS

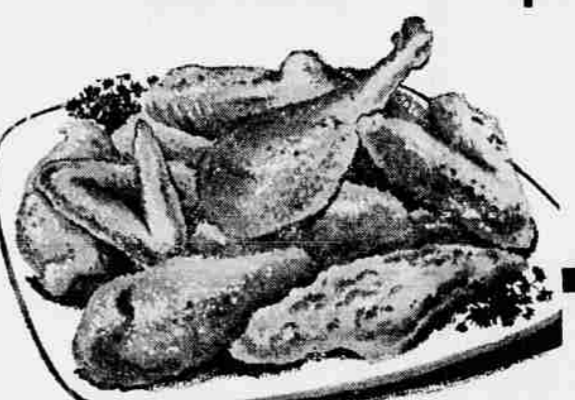
SHORT SHANK WELL TRIMMED SO TENDER YOU CAN CUT WITH A FORK!



SHANK END	38¢ lb
BUTT END	48¢ lb
CENTER SLICES	78¢ lb
WHOLE HAM	48¢ lb

FRESH WHOLE DRAWN FRYERS

"A" GRADE U.S.D.A. Inspected



PLUMP—SPOTLESSLY CLEAN BEAUTIES

29¢ lb.

CUT UP FRYERS

PAN READY **35¢ lb.**

FRYER PARTS

Buy the Pieces You Like!

THIGHS LEGS BREASTS **49¢ lb**

BACKS WINGS NECKS GIBLETS LIVERS

lb.	10¢
lb.	23¢
lb.	10¢
lb.	39¢
lb.	59¢

YOUR CHOICE

SWIFT PREMIUM THICK SLICED BACON

—OR—

SWIFT PREMIUM SKINLESS WIENERS

2 LBS. 98¢



ROONEY'S FOURTH—Mrs. Barbara Rooney, wife of film actor Mickey Rooney, shows off the newest addition to the family, Kimmy Sue, born Monday in Santa Monica, Calif. This is the fourth child for Rooney and his present wife. The father hasn't seen his new daughter as he is in Yugoslavia making a motion picture. (UPI)

Northwest Wheat Prices Increase

PULLMAN (UPI)—The price of Northwest wheat at Portland has risen 12 cents a bushel since early August and may go higher as a result of poor crops abroad, Karl Hobson of Washington State university said Wednesday.

Hobson, an extension price specialist, said the current price of soft white wheat at Portland was 14 cents above the net government loan rate.

He said bad weather in Russia and Europe had reduced crops and could mean a shortage of wheat in parts of the world. He said an indication of the serious loss was Russia's week end purchase of 230 million bushels from Canada—an amount more than twice that produced annually in the Northwest.

Join the Fun... **Y.M.C.A. AUCTION**

—at the— **B & B AUCTION YARD** (WEST MAIN)

SUNDAY SEPTEMBER 22 **1:00 p.m.**

Crews of YMCA workers have been busy gathering new items from the generous merchants of the Rogue Valley to auction to the highest bidder. Come one—come all. Proceeds will be used to restore and equip your YMCA.

There will be some item of interest for each person at this event and your bid may be the lucky one! Everyone is interested in Coca Cola, the drink with a sing! Join the Fun Family and have a Coke!

This Advertisement Courtesy of **Coca-Cola BOTTLING CO.** 600 No. Grape MEDFORD

Feeding the Family

ZOLITA VICENT
Food Editor

Hams Available by Modern Food Technology

Whether a ham is to be cooked or not is a question easily answered by label-reading homemakers. It is all right there. Thanks to modern food technologists, today's hams are tender and mild with consistent and predictable high quality. Federal inspection carefully regulates the variances between "green weight" and "finished weight" of a ham to eliminate excessive moisture addition.

Fully-cooked ham, regular or canned, can be served cold without further cooking, or if preferred, they may be reheated. Cook-before-eating hams require additional cooking before being served. Wrappers give full instructions. There is a third kind of ham which is rapidly receding from the scene and that is "Country Style." These hams are heavily cured and usually require soaking and simmering in water before baking.

Hams are available in several styles: Bone in, skinless, shankless; semi-boneless; boneless; boneless-skinless (shaped into rolls); and canned hams which are also boneless and skinless. All are available in various sizes.

Hans Storage

Hams should be refrigerated. Like all meats, ham is best when used promptly. It is not recommended that ham be frozen because this tends to reduce its flavor. Canned hams three pounds or larger, should be stored in the refrigerator. For canned hams less than three pounds, follow instructions on label.

Ham Polynesian is Appetite Teasing

This luscious combination of cubes of ham, pineapple tidbits and slices of green pepper in a sweet-and-sour sauce for serving over fluffy hot rice, has an aroma and gourmet look about it that will whet appetites at first sight or glance. A boon to busy homemakers, it can be accomplished in less than half an hour using fully-cooked ham, canned ham or planned-over ham. Recipe makes six servings.

2 cups cooked ham, diced
2 tablespoons butter
1 can (13 ounces) pineapple tidbits
2 tablespoons cornstarch
1/2 cup vinegar
1/2 cup chicken bouillon
2 teaspoons soy sauce
2 cups cooked rice (approximately 1 1/2 cups uncooked)

Brown diced or cubed ham lightly in butter. Add pineapple tidbits with syrup and green pepper strips. Cover and simmer 15 minutes. Mix brown sugar with cornstarch; add vinegar, bouillon and soy sauce; stir into ham mixture. Cook, stirring constantly until thickened. Serve over hot rice.

American-Grown Rice

Highly Mechanized Crop

America produces not only the rice consumed domestically, but exports large quantities. This abundance is due to the fact that rice is the most highly mechanized crop in this machine-minded country. Often planted by airplane, it is harvested by modern machines, milled and packaged without being touched by human hands.

Rice is today one of the American homemaker's most reliable food staples. It combines readily with many foods and is adaptable to everything from soup through dessert.

Chicken Pie Has Unique Rice Crust

Here is a chicken pie recipe with a unique, well-flavored crust made with abundant, inexpensive rice. The creamed chicken filling is easily accomplished with leftover chicken or is equally tasty with turkey or canned tuna. Two 6 1/2 or seven-ounce cans of chunk-style white albacore tuna may be substituted for the chicken. Recipe makes six servings.

1 egg, beaten
2 cups cooked rice
1/4 cup 1/2 stick butter or margarine, melted
1/2 teaspoon salt
1/2 teaspoon ground turmeric
1/2 teaspoon ground turmeric
* Creamed Chicken Filling
1 1/2 cup shredded cheddar cheese

Combine egg, rice, butter or margarine, salt, pepper and turmeric. Reserve one-half cup rice mixture. Turn remaining rice into a buttered nine-inch pie plate, pat it over the bottom and sides of plate to cover uniformly. Fill with "Creamed Chicken Filling; sprinkle with reserved rice; top with grated cheese. Bake in a preheated moderate, 350 degree, oven 20 minutes or until browned. Serve hot as main dish.

*Creamed Chicken Filling
Melt 1 1/2 tablespoons butter or margarine in a one-quart saucepan. Blend in 1 1/2 tablespoons flour. Remove from heat. Gradually add 1 1/2 cups milk. Cook, stirring constantly, until the sauce is of medium thickness. Add one tablespoon parsley flakes, one teaspoon salt, one-fourth teaspoon ground thyme, one-eighth teaspoon ground black pepper and two cups diced cooked chicken. Mix well.

Crumbly Pie Topping

A crumbly mixture of one-third cup each brown sugar and ginger snap crumbs plus three tablespoons melted butter is a delightful topping for a one-crust fruit pie. The spicy accent is particularly good with peach or plum pie.

Chocolate Mystery Pie

Two-Tone Flavor Gem

According to a recent survey, dessert is served in approximately 70 per cent of American homes. With this in mind we present Chocolate Mystery Pie with its two layers of flavor—delight. One layer is of rich chocolate the other a fluffy yellow custard. Easily melted, semi-sweet chocolate morsels give the chocolate layer its just-right not-too-sweet taste. Recipe makes one 10-inch pie.

1 10-inch Vanilla Crumb Crust
1 envelope unflavored gelatin
1/2 cup cold water
2 3 cup sugar
1 tablespoon cornstarch
4 eggs, separated
2 cups milk, scalded
1 cup (6-ounce package) semi-sweet chocolate morsels
1 teaspoon pure vanilla extract

1 1/2 teaspoon salt
Soften gelatin in cold water. Combine one-third cup of the sugar and cornstarch. Beat egg yolks slightly, slowly add scalded milk. Stir in sugar mixture. Cook in double boiler over hot or simmering (not boiling) water, stirring constantly until mixture coats metal spoon. To one cup custard, add three-fourths package semi-sweet chocolate morsels. Stir until chocolate is melted; set aside.

To remaining custard, add softened gelatin. Stir until gelatin is dissolved; add vanilla and chill until the consistency of unbeat egg white. Beat egg whites until stiff; gradually beat in salt and remaining one-third cup sugar. Fold into custard-gelatin mixture. Stir chocolate mixture; pour into pie shell. Four gelatin mixture over chocolate layer and chill until firm. Garnish with remaining semi-sweet chocolate morsels.

*Vanilla Crumb Crust. Combine 1/3 cups finely crushed vanilla cookie crumbs, one-fourth cup sugar and one-fourth cup (half stick) butter or margarine; mix thoroughly. Press evenly around bottom and sides of 10-inch pie shell.

Margarine

NU MAR GOLDEN CUBES

8 LBS **99¢**

TEA BAGS

TREE TEA

48 Count Package **49¢**

SHORTENING

SNOWDRIFT

3 LB. TIN **59¢**

MAYONNAISE

C. H. B.

Quart **39¢**

SALT

TASTEWELL—26 oz. PKG.

PLAIN OR IODIZED **10¢**



COFFEE

Hills Bros.

lb. **49¢**

2 lbs. **97¢**

3-lb. Can **\$1.45**

Sanitary Napkins

MODESS Regular 12's PACKAGE **29¢**

YAMS

YAMY

No. 2 1/2 TIN **19¢**

SALAD DRESSING

C. H. B.

QUART **33¢**

PEPPER

MAISON ROYAL

Pure Black 4 OZ. TIN **29¢**

SYRUP

NALLEYS LUMBERJACK

22 oz. BOTTLE **29¢**

Oregon FOOD STORES

MEDFORD—Westgate Center
MEDFORD—13th and Central
ASHLAND—Gateway Shop. Center

We Reserve The Right To Limit
Prices Effective Thru Sunday, September 22

EVAPORATED MILK

BORDENS Tall Tins **8 for 99¢**

Alta **2 lb. tin 89¢**

COFFEE

Drip or Regular

WESTGATE BAKERY WESTGATE STORE ONLY

Cream Puffs each **8¢**

Sugared or Glazed Donuts doz. **49¢**

Butter Flake Rolls (Reg. 39c Doz.) Now Doz. **29¢**

8" German Choc. Cake -- Reg. 1.69 **\$1.39**

Town & Country Bread -- 15 oz. Loaf only **15¢**

Support The— **YMCA AUCTION**

—SUNDAY— SEPTEMBER 22 1:00 P.M.

B & B Auction Yard

NEW Pictures—NEW Articles—NEW Maps
FUNK & WAGNALLS
Standard Reference
ENCYCLOPEDIA
On Our Easy BOOK-AT-A-TIME Plan

25 DE LUXE VOLUMES

MEDFORD—Westgate Center
MEDFORD—13th and Central
ASHLAND—Gateway Shop. Center

We Reserve The Right To Limit
Prices Effective Thru Sunday, September 22

Oregon FOOD STORES