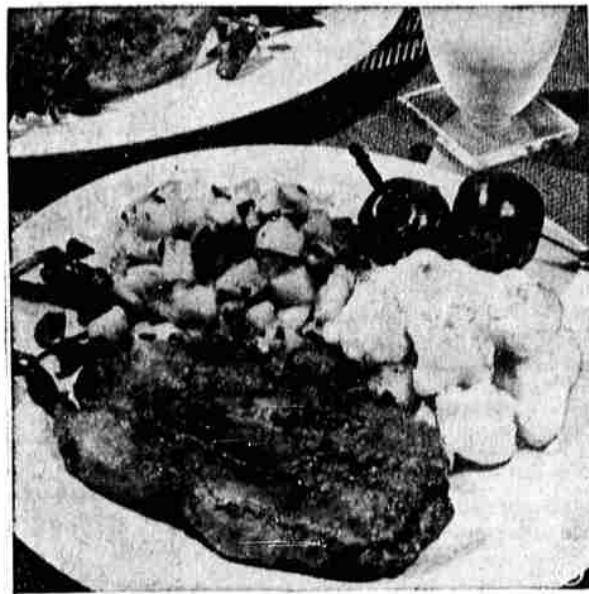


Pork Shoulder Excellent Source of Steaks, Roasts



Pork shoulder steaks are economical and delicious.

By MRS. GAYNOR MADDOX
NEA Service Staff Writer

Pork shoulder supplies excellent roasts and steaks for the limited budget. The full fresh shoulder comprises the picnic shoulder, Boston butt and shank, each of which may be roasted or cut into steaks.

Picnic shoulder is sold fresh as steaks, or with the shank and skin removed as a fresh roast. Picnic shoulder is also sold cured, or boned and rolled as a cured shoulder for baking.

The Boston butt differs slightly and is sold fresh as a roast or steaks. The cured Boston butt is boneless and sold as cottage roll. Smoked Boston butt also makes a delicious roast. The shank is usually included with the purchase of a full fresh shoulder but may be bought separately, both fresh and cured, for cooking in water with vegetables.

CUSHION STYLE PICNIC PORK SHOULDER

Boned picnic shoulder, salt and pepper, spinach stuffing. Have picnic shoulder boned and sewed on two sides at market. This leaves one side open for inserting stuffing.

Season pork shoulder inside and out with salt and pepper. Fill cavity with spinach stuffing and sew or skewer edges together. Place shoulder fat side up on rack in open roasting pan and roast in moderate oven (350 degrees F.) until done. Allow 40 to 45 minutes per pound for roasting pork shoulder.

SPINACH STUFFING

One and one-half cups drained cooked spinach, 2 tablespoons grated onion, 4 tablespoons butter, 2 tablespoons lemon juice, 2 cup soft, fine bread crumbs, salt and pepper.

Combine spinach, onion, butter, lemon juice, and bread crumbs. Season with salt and pepper to taste.

ROAST BOSTON BUTT WITH SPICY SAUCE

Boston style butt, salt and pepper, 1 cup finely minced onion, 1 cup water, 1 tablespoon Worcestershire sauce, 2 tablespoons catsup, 1 tablespoon sugar, 1 cup vinegar.

Sprinkle Boston style butt with salt and pepper and place, fat side up, on rack in open roasting pan. Put in moderate oven (350 degrees F.) and roast until done, allowing about 45 minutes per pound. Combine other ingredients and let cook together for about 5 minutes. Baste pork roast frequently with this sauce during roasting.

MENU

BREAKFAST: Pineapple and grapefruit juice, creamed codfish, whole wheat toast, coffee, milk.

LUNCHEON: Baked beans, catsup, Boston brown bread, cole slaw, cookies, tea, milk.

DINNER: Cushion style picnic pork shoulder, spinach stuffing, scalloped potatoes, buttered carrots, steamed ginger suet pudding, lemon sauce, coffee, milk.

GIRL SCOUT TROOP ENTERTAINS AT HALLOWEEN PARTY

Crater Lake troop No. 9, Girl Scouts entertained with their first social function of the fall, Wednesday night. They invited troop 11 to join them in a costume Halloween party at the Altamont Junior high gymnasium. Sixty girls were present.

Games, stunts, and contests were followed with a Halloween supper served in the home economics room. The room was festive with witches, skeletons, black cats, and pumpkins. It was lighted by Jack o' lanterns.

At the close of the evening the following prizes were awarded:

Costumes — Donna Brotherton, Barbara Frances, Delphia Allen and Ann Arten.

Games — Darlene Gehrmann, Geneva Gehrmann and Viola Peterson.

ABOUT LIGHTNING

Lightning does not follow drafts unless the air stream is filled with smoke or vapor, in which case it would form a better conductor of electricity than the surrounding air.



Pineapple Milk Sherbet
(For automatic refrigerator)
1/2 cup Borden's Eagle Brand Sweetened Condensed Milk
2 tablespoons lemon juice
2 tablespoons melted butter
1/2 cup crushed pineapple, drained
2 egg whites
Mix Eagle Brand Sweetened Condensed Milk, lemon juice, melted butter, and pineapple juice. Add pineapple. Chill. Fold in stiffly beaten egg whites. Freeze in freezing unit of refrigerator until half-frozen. Scrape from freezing tray and beat until smooth, but not melted. Replace in freezing unit until frozen. Serves 6.



"If it's Borden's it's got to be good!"

"I like compliments. Ever since I've been using Hills Bros. Coffee my husband always says:

"Now that's what I call good coffee!"

Your Grocer says:

Hills Bros. Coffee is one coffee you can use "as is" in any kind of coffee-maker

See directions on the side of the can and follow them carefully. And don't regret Hills Bros. Coffee. You'll lose aroma, flavor, and freshness.

JIMMIE MUIR, internationally famous comedy magician, says, "I enjoy the laughs I get from my magic. And you'll always enjoy drinking coffee if you use good coffee and measure accurately. Carefully observe the timing for the method you use and keep your coffee-maker clean."

The Correct Grind is guaranteed to produce best results in

DRIP GLASS MAKER PERCOLATOR OR POT

If directions on the side of the Hills Bros Coffee can are followed

HILLS BROS COFFEE

SAFETYWAY

Have you tried

SU-PURB SOAP?

The Soap with the HAND LOTION Ingredient

IN SU-PURB GRANULATED SOAP you find another instance of how Safetyway saves you money yet gives you the finest in quality, the maximum in quantity. You see, there is no unnecessary expense included — either in the manufacture or the promotion and sale of SU-PURB SOAP. Every penny of cost to you is represented by full value. That's why SU-PURB Granulated Soap is satisfying thousands today — why it will satisfy and please you. Try a package and see for yourself!

24 ounce package

15¢

8-oz. Pkgs. 2 for 15c
24-oz. Pkg. 15c
50-oz. Pkg. 29c

Cherub Milk Tall Cans 6 for 35c	Peaches DEL MONTE Halves or Slices 2 No. 2 cans 25c cans HIGWAY Halves or Slices 2 No. 2 1/2 cans 25c	Pineapple Summer Isle Broken Slice No. 2 1/2 Can 2 cans 29c
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Salt Morton's 8-Lb. sack 20c Tomato Juice Sunny 48-oz. can 17c Tomato Juice Stokely's 48-oz. can 19c Mazola Oil 1/2-gal. can 65c Camay Soap 3 bars 17c Peas Del Monte, Early Garden 2 for 27c Corn Country Home No. 2 can each 11c Corn Del Monte cream style, golden bantam, No. 303 cans 2 tins 19c Asparagus Stokely All Green Picnic Tins Tin 15c
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Makes all cleaning easy

THE SCIENTIFIC WAY

WHITE MAGIC

1/2-gal. Jug 17¢

Rinso Granulated Soap 23 1/2-oz. Pkg. 19c	Snow-drift Shortening 3-Lb. can 45c	Soups Van Camp's Veg. & Tomato No. 300 Tall Cans 2 for 19c
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White King Granulated Soap Giant Size Pkg. 45c	P & G White Naptha Soap Regular Bars 10 for 29c	Lifebuoy Soap 3 bars 17c
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HONEY , Stewart's 5-lb. can 33¢ PEANUT BUTTER , Real Roast 2-lb. jar 23¢ SALAD DRESSING , Duchess qt. jar 25¢ KRAFT MIRACLE WHIP qt. jar 27¢ DEVILED MEAT , Cudahy's No. 14 cans 2 for 5¢	SPAM , Prepared luncheon meat, 12-oz. cans 2 for 49¢ SILK TISSUE , regular rolls 3 for 10¢ ARGO STARCH , corn or glass, 1 lb. carton 2 for 15¢ COCOA , Blue Mill 2-lb. ctn. 15¢ CLAPP'S BABY FOODS 3 tins 19¢ JELL WELL , Assorted flavors 3 pkgs. 10¢	RIVER RICE , Fancy Blue Rose 2-lb. ctn. 10¢ OATS , Mothers, cup and saucer 1-lb. pkg. 29¢ PORTERS FRILLETS , fine or wide, cello package 18-oz 23¢ SHRIMP , Pellaco, medium 5-oz. tins 2 for 25¢ SARDINES , Del Monte, large oval tins, tomato or mustard 3 for 25¢
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Fresh Fruits and Vegetables

Apples

Jonathans, faced and filled Box 89¢
Roman Beauties, faced and filled Box \$1.09
Fancy Winesaps, Jonathans or Romes 6 lbs. 25¢

Cranberries

Crisp and red, Delicious for 35c
salads, or sauce 2 Lbs.

Potatoes

U. S. No. 2 25 Pound Bag 19c

Cabbage

Crisp, Solid Heads Lb. 2c

Cocoanuts

2 for 17c

Dry Onions

U. S. No. 1 Yellow 4 lbs. 10c
Danvers

Rutabagas

Local 4 lbs. 10c

Celery

Well bleached, white and crisp Stalk 5c

Green Peppers

Just the right size for stuffing Lb. 5c

Dates

Fresh hydrated, 14-oz. Cello Pkg. 21c

Produce Prices Effective Fri. and Sat. Only, Nov. 1 and 2.

Safeway Guaranteed Meats

PORK

All Cuts From Grain Fed Porkers

ROASTS (picnic style) Lb. 11 1/2¢
PORK STEAK Lb. 15¢
PURE PORK SAUSAGE 2 lbs. 25¢
PURE LARD 4 lbs. 29¢

VEAL

All Milk Fed

VEAL ROASTS Lb. 15¢
VEAL STEAK Lb. 17 1/2¢

Link Sausage

Armour's Star, Pure Pork Lb. 22c

Skinned Hams

Cen-Pak Tenderized, Lb. 22c
1/4 or Whole Leg of Lamb Lb. 27¢
Lamb Roasts Lb. 22¢

Bacon

Sliced, Armour's rind removed Lb. 22c

Bacon Squares

2 to 3 Pound Average Lb. 10c

BEEF

Fancy Grain-fed Klamath Basin Steer Beef
Roasts, blade cuts Lb. 17 1/2¢
Sirloin Steak, Klamath Basin's best Lb. 25¢
Ground Beef 2 lbs. 29¢
Ground Round Steak Lb. 25¢

Meat Prices Effective Sat. Only, Nov. 2

Edwards Coffee

Lb. 20c 2-Lb. 39c 4-Lb. 75c
Tin Tin Tin

NOB HILL COFFEE AIRWAY COFFEE
2 Lbs. 33¢ Lb. Bag 12¢ 3 Lbs. 35¢