

Good eating on its way from **SAFEWAY!**

# FRESH FRYERS!

Plump Tender Young Fryers  
At a Very Special Price

Fresh - Cut-up  
Pan - Ready  
Per Pound

**49¢**



**Whole Fryers**

Dressed and Drawn  
2 to 3 lbs. **lb. 45¢**

## PORK ROAST

Loin Rib End

Per lb.

**35¢**

Loin End Roast 2½ to 3½ lbs. **39¢**

Whole or Half Loin **43¢**

Pork Chops

Loin or Rib Center Cut **lb. 65¢**

Spare Ribs

Fresh Pork - Lean, Meaty **lb. 45¢**

Pork Steak

Shoulder Slices **lb. 39¢**

Pork Sausage

Pure Pork **lb. 39¢**

### CHICKEN PIES

Manor House Frozen - Also Beef and Turkey 8-oz. pie **4/\$1**

### GROUND BEEF

100% Pure Beef - 3 lbs. **1.00**  
Single lb. 35¢

### SLICED BACON

Yorkshire Brand Sugar Cured **lb. 39¢**

### CANNED PICNICS

Morrell's Pride Smoked, Tender 3-lb. can **2.09**

## 'USDA CHOICE' GRADE BEEF SALE

Round Steak

U.S.D.A. Choice Beef - Tender Juicy Slices **lb. 65¢**

T-Bone Steak

U.S.D.A. Choice Beef - Tender, Flavorful **lb. 89¢**

Top Sirloin

Choice Boneless Steak - Trimmed Before Weighing **lb. 98¢**

Beef Rib Roast

Choice Standing, The King of Roasts **lb. 65¢**

Beef Pot Roast

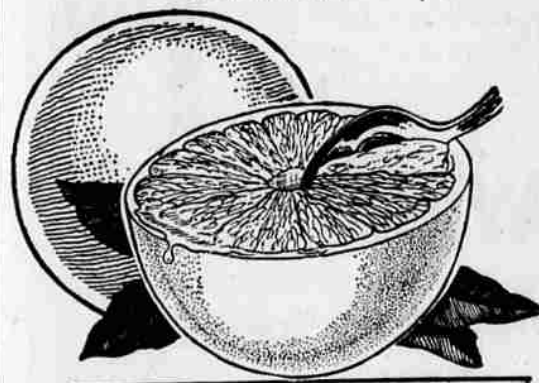
Round Bone Roast **lb. 49¢** Blade Cut **lb. 39¢**

Boiling Beef

U.S.D.A. Choice Beef - From The Same Beef as Our Steak **lb. 15¢**

Shop **SAFEWAY** for the Best Produce in Town!

Arizona Marsh  
Seedless



# Grapefruit

**8 Pound Bag**

**49¢**

## Navel Oranges

Large Size  
Fancy Seedless

**lb. 10¢**

Approx. 35-lb. box 2.89

## Crisp Lettuce

Garden-Fresh, Firm  
Young Heads. For  
Salads or Sandwiches

**lb. 14¢**

## Emperor Grapes

Large, Red Beauties  
From California  
Sweet and Juicy

**2 lbs. 29¢**

## APPLES

Large Size

Fancy Red Romes



**lb. 10¢**

24 Pound Box 1.98

Bananas

Fancy Quality - Ripe **lb. 19¢**

Cabbage

Firm Medium Heads **lb. 10¢**

Carrots

Snappy - Crisp **2 lbs. 27¢**

Cauliflower

Snowy White **lb. 25¢**

Fancy Yams

From Louisiana **lb. 15¢**

Potatoes

No. 1 Netted Gems **10-lb. bag 59¢**

Potatoes

Premium Select **10 lbs. 85¢**



**PRIMROSE PATH**, a printed fabric, is pretty as it sounds, makes this new swim suit woven with Celanese Celanorm acetate, adding delicate coloring to the white background. Removable shoulder straps and boyish-cut legs carry out the straight line styling by Caltex of California.

### IT'S NEW

It's not only new, it is also new to the Duncan Hines Brownie Twins which are just being introduced.

One of the twins is a Fudge Brownie Mix that "out-chocolates, out-eats" and is expected to out-sell anything on the brownie shelf. The other is a Blond Brownie Mix that is unique in the field, a new variety that should broaden the Brownie Mix market much as Duncan Hines' Burnt Sugar, Sponge and Chocolate Angel have broadened the cake mix market.

"They're half cake and half candy and altogether delicious" is the company's claim for its new twin products.

Fudge has a true chocolate make-up with a deep brown color and it tastes just as chocolate-y as it looks. Blond has a delicious butterscotch flavor, a light tan color. The many persons who cannot eat chocolate will welcome Blond for that reason.

The back-panel directions on both brownies give easy alternates for two types of Brownies (for "chewy," add one egg; for "cake-like," two eggs). And instead of showing just the plain batch of brownies (with nuts) on the front panel, five brownie variations are illustrated. On the Fudge label, a plain brownie, a snow-capped brownie (powdered sugar topping), a coconut fudge bar, a mini-plaid brownie and a brownie with fudge frosting. On Blond, a plain brownie, a brownie with gumdrops, a date nut bar, one with chocolate bits and a brownie with a caramel frosting.

**POLISH CAKE SQUARES**  
Melt 6 squares (6 ounces) unsweetened chocolate over hot water. Let cool. Cream 5 tablespoons shortening; add 1½ cups of sugar gradually, beating steadily. Add 6 egg yolks and 1½ teaspoons vanilla extract. Mix well. Add the chocolate and mix again. Add 1½ cups very fine bread crumbs and mix. Pre-heat oven to 350 degrees. Beat 6 egg whites until stiff but not dry. Fold them into the chocolate mixture carefully but thoroughly. Grease a jelly-roll pan, about 11x17 inches, and dust with fine bread crumbs. Pour in batter and bake for 30 minutes. Turn off heat and allow the cake to remain in the oven for 10 minutes. Cut into squares and serve with whipped cream if desired. (To make fine bread crumbs, grind slices of dry enriched yeast, raised bread through a food chopper, using a fine blade, or run toasted bread through a food mill, or crush with rolling pin.)

### WORKING WIVES

There are more working women today than ever before—21 million with paying jobs. Before the war, only 27 per cent worked; in 1956, 36 per cent did. At present, 30 per cent of married women are working, twice as many as in 1940. The number is rising. Women's jobs are plentiful and young couples need the money to lift themselves in living standards. On the national average, according to Kiplinger Letter, the pay for women's jobs has risen less than men's.

### ICE BAG

A good substitute for an ice bag (if you haven't one in the house) can be made by putting a wet folded towel into the freezing compartment of the refrigerator and letting it freeze. Then put it into a plastic bag, folding the open end back several times. Such a bag is light and becomes flexible as the towel thaws and if prepared carefully, is practically dripless.

Drip or Req.  
**BLISS COFFEE 79¢**  
Buy Low Food Center



**A BLACK AND WHITE LAYER PIE** is mighty tempting to save for a "specialty of the house." One of its most interesting points is its beautiful simplicity—one package of vanilla pudding and pie mix for the lower layer with a flat, round, baked piece of pastry separating the layers. Recipe and photo from General Foods, using Jell-O Chocolate and Jell-O Vanilla Pudding and Pie Filling.

### TWO LAYER PIE

A layer cake isn't new, but a layer pie is.

From the General Foods Corporation test kitchens comes this brand new idea—a Black and White Layer Pie.

After all, the requisite for keeping young in heart is to be aware of new ideas, of fresh interesting angles— isn't it? This rule applies to all areas of activity, including the kitchen ones of menu planning and food preparation. So, begin your New Year by discovering this new culinary creation, and making it your own!

If you try to vary your family menus interestingly, from week to week, and occasionally pick up a new recipe or a new serving suggestion or table decoration, you'll notice a change in the mealtime atmosphere. There'll be a sprightlier conversation, and an appreciative

notice of what is served and how it is served.

The basic idea of this new dessert can be varied, too. Think how intriguing a Black & Tan Layer Pie could be... that is, butterscotch with the chocolate instead of vanilla and chocolate. Garnishes could be sliced green and red maraschino cherries, with maybe a scattering of flaked coconut. Or, perhaps a package of coconut cream pudding and pie filling for the top layer, for the lower... a package of butterscotch... topped with pink tinted whipped cream, and crunchy toasted pecans.

**BLACK & WHITE LAYER PIE**  
1 package chocolate pudding and pie filling mix  
2½ cups milk  
1 package vanilla pudding and pie filling mix  
¾ cup rum

1 cup whipping cream  
1 baked 9-inch pie shell  
1 baked 8-inch flat pastry round (¼ inch thick)

Combine chocolate pie filling mix with 1 cup of milk in saucepan. Blend well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Stir in rum. Cover and cool to room temperature.

Combine vanilla pie filling mix with remaining 1½ cups milk in saucepan. Blend well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cover and cool to room temperature.

Whip cream. Beat each filling with egg beater until fluffy. Fold half of the whipped cream into beaten chocolate filling and remaining half of whipped cream into vanilla filling.

Pour chocolate mixture into pie shell. Cover with flat round of pastry. Carefully pour vanilla mixture on top. Chill thoroughly. Garnish with shaved chocolate, if desired. Makes 8 servings.

### COTTON COZIES

If you like to sleep with your windows open during the long, cold winter nights, and have to waken early in the bleak, grey dawn to close the windows, you'll find Carter's cotton-knit sleepwear comfortable and cozy! Pajamas and nightgowns for women are long-sleeved and give a completely covered appearance. Pajamas have fitted wrist cuffs and ankle cuffs; gowns are full length. Sleep in cotton-knit just like babies in Carter's Sleepers.

### SNAPPY WRAP!



9362  
SIZES  
12-20  
by Marian Martin

Snap to sew, smart to wear—as a cool sundress, or shortie cobbler apron! It's your favorite wrap-around style, that fits every figure to smooth perfection. See the diagram—opens flat for easy ironing too. You're sure to want several in colorful cottons!

Pattern 9362: Misses' Sizes 12, 14, 16, 18, 20. Size 16 takes 4½ yards 35-inch fabric.

This easy-to-use pattern gives perfect fit. Complete, illustrated Sew Chart shows you every step. Send thirty-five cents in coins for this pattern—add 5 cents for each pattern for 1st-class mailing. Send to Marian Martin, care of Herald and News, Pattern Dept., 222 West 18th St., New York 11, N.Y. Print plainly name, address with zone, size and style number.

### Betty Crocker's Version Of Old-Fashioned Jumbles

A modern touch to jumbles is the addition of undiluted evaporated milk, which blends with other ingredients to add a delicious caramel flavor—and modern, too. Is the wonderful smooth glaze of burnt-butter icing that Betty Crocker suggests you spread thinly over the cookies. This icing is extra-simple. Just heat the butter to a golden brown, add confectioners' sugar, undiluted evaporated milk, and beat until smooth.

Make several varieties of these inexpensive cookies to fill the crock for after-school raids. Finely cut dates, seedless raisins or semi-sweet chocolate pieces can take the place of the nuts in the recipe.

**JUBILEE JUMBLES**  
½ cup soft shortening  
1 cup brown sugar (packed)  
½ cup granulated sugar  
2 eggs  
1 cup undiluted evaporated milk  
1 teaspoon vanilla  
2¼ cups sifted Gold Medal Flour  
1 teaspoon soda  
1 teaspoon salt  
1 cup cut-up nut meats, dates or seedless raisins or one 6 oz. package semi-sweet chocolate bits.

Mix thoroughly shortening, sugar, eggs. Stir in evaporated milk, vanilla. Sift together flour, soda, salt and stir in. Blend in walnuts. Chill one hour. Heat oven to 375 degrees. Drop rounded tablespoonsful two inches apart on greased baking sheet. Bake about 10 minutes until delicately browned. Frost with Burnt Butter Glaze. Makes about four dozen.

**BURNED BUTTER GLAZE**  
Heat two tablespoons butter until golden brown. Beat in until smooth two cups sifted confectioners' sugar and ¼ cup undiluted evaporated milk.

### SEE ALASKA the WONDERLAND

Beautiful color-sound film by Ted Haynes, wildlife photographer. See 1400 lb. brown bears, rare caribou, Erie Moose and more. Plus a special film on Hunting with Howard Hill.

### Mills School Auditorium

JAN. 31st and FEB. 1st 7:30 P.M.

Admission \$1.10 Adults - 55¢ Students, tax incl.

Advanced Tickets Available at:  
Hill's Sport Shop... Joe's Sporting Goods... Gun Store...  
Poole's... Don Divens... Robert's Hardware... Peterson's Market... Curley's Texaco... Farmer's Lumber.  
Sponsored by Klamath Archers

### WATCH FOR THE RE-OPENING OF CRESCENT SEAFOOD

BY GEORGE DICKEY

Former Owner and Operator

Will Open About Feb. 1st