

Libby's
**POTATO
PATTIES**
12-oz. Pkg.
12 PKG. 2²⁹

Low Cost FOODS

SUPER MARKET
Town & Country Shopping Center - 3710 South Sixth

Libby's Frozen Food Sale

**FILL YOUR FREEZER WITH
THESE OUTSTANDING VALUES**

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|----------------------|-------------------------------|---------------------------------|
| Peas | LIBBY'S | 12 PKGS \$2²⁹ |
| Cut Corn | LIBBY'S | 12 PKGS \$2¹⁹ |
| Spinach | LIBBY'S LEAF OR CHOPPED | 12 PKGS \$1⁸⁹ |
| Vegetables | LIBBY'S MIXED | 12 PKGS \$2¹⁹ |
| Baby Limas | LIBBY'S | 12 PKGS \$2⁹⁸ |
| Cut Beans | LIBBY'S | 12 PKGS \$2¹⁹ |
| Cut Asparagus | | 12 PKGS \$4⁵⁹ |
| Pineapple | LIBBY'S 12-oz. Tin | 12 CANS \$2⁴⁹ |



MULTI-STRIPED silk and cotton is featured by Jeanette Alexander of California. Front button trim with high self collar and white satin detachable collar top a very full skirt with striped vertical at waistline and horizontal below. The dress has push-up three-quarter sleeves.



BUILD A MEAL around bread whether it is breakfast, lunch or dinner. These quick waffles, made the easy way, are company fare for a weekend or any day. Serve Log Cabin Syrup to add extra goodness to Cinnamon-Nut Waffles.

QUICK WAFFLES

Everybody's looking for "quick-and-easy" recipes these days, but especially those hostesses seeking to have that special touch that labels them as really excellent cooks! Take Cinnamon-Nut Waffles. They're something anyone can make—and everyone will love to eat. For topping simply have plenty of old-fashioned maple-blended syrup on the table!

Suggestions for variety: For a spicier recipe, substitute Cinnamon bread for the white; for a richer variation, substitute $\frac{3}{4}$ cup evaporated milk for the milk; and for a fruity flavor, use half evaporated milk and half canned fruit juice.

CINNAMON-NUT WAFFLES
8 to 10 slices bread
Butter
 $\frac{1}{4}$ cup milk
Dash of salt
1 egg, slightly beaten
Maple-blended syrup
Cinnamon
Sugar
Chopped nuts

Spread bread slices lightly but evenly on both sides with butter. Add milk and salt to slightly beaten egg. Blend well. Dip slices of bread in egg-milk mixture quickly. Drain. Just before baking, sprinkle cinnamon, sugar and chopped nuts over bread in waffle baker. Bake in moderately hot waffle baker 5 minutes, or until golden brown. Serve hot with maple-blended syrup. Makes 8 to 10 waffles.

BREAD 'n' BUTTER WAFFLES
8 to 10 slices bread
Butter
 $\frac{1}{4}$ cup milk
Dash of salt
1 egg slightly beaten
Maple-blended syrup
Spread bread slices lightly but evenly on both sides with butter. Add milk and salt to slightly beaten egg. Blend well. Dip slices of bread in egg-milk mixture quickly. Drain. Bake in moderately hot waffle baker 5 minutes, or until golden brown. Serve hot with maple-blended syrup. Makes 8 to 10 waffles.

For serving a large group, stack baked waffles on cake racks and reheat in moderate oven (350 degrees) 3 to 5 minutes.

SCRAMBLED FRENCH TOAST
8 slices stale bread
3 eggs, well beaten
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup milk
Bacon drippings or shortening
Butter
Maple-blended syrup
8 slices crisp cooked bacon (optional)

Cut bread into small cubes. (Do not remove crusts.) Combine eggs, salt, and milk. Pour over bread cubes and toss lightly. Add to hot fat in a large skillet and turn occasionally until well browned.

Take it from me.



**DRINK
Klamath Basin
Grade "A"
MILK**

Because ...

Milk is the only practical source of calcium, needed for strong bones and teeth. One quart of milk contains as much calcium as 28 oranges.

OXTAIL SOUP
Homemade oxtail soup is wonderful for cold nights coming up this winter. Brown the meat first and then simmer slowly until fork tender. Use carrots, canned tomatoes, onions and large dry limas for vegetables. Add the dry limas when you start the oxtails cooking and add the other vegetables a half to three-quarters of an hour before serving.

GREEN PEPPERS EMILIO
Green peppers the Spanish way are good with stews and broiled meats. Fry fairly thick strips of them in a quarter of a cup of olive oil until tender, grating cheese over them just before they are removed from the pan. You can substitute a squeeze of lemon for the cheese, by way of variation.



Is your boy a Feast Beast

makes his meal on
drumsticks alone

**Make the whole meal appeal to him
Serve it with Holsum Bread**

Too busy gobbling turkey? But you know he needs a balanced meal. This growing boy needs fresh Holsum Bread because it tunes up his stubborn appetite.

Then he'll want some of everything. Some savory Holsum Bread dressing and fresh Holsum slices on the side. Delicious with holiday cranberry sauce.

And he gets plenty of pep and energy in delicious Holsum—enough for even busy holidays—every day, buy Holsum.



**MAKE IT TASTE BETTER
Serve it with Holsum Bread**

Fluhrer's Bread
Popular -- because it's Good!

| | | |
|--|---|--|
| LIBBY'S PINEAPPLE JUICE 12-oz. Tin 12 Cans 2⁴⁹ | LIBBY'S MEAT PIE TURKEY BEEF & CHICKEN 12 Pkg. 8-oz. 2⁹⁹ | LIBBY'S STRAWBERRIES 10-oz. pkg. 2⁹⁹ |
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Libby's **Fruit Pies** 10-oz. APPLE and CHERRY **12 PKGS \$2⁹⁹**

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|---|---|
| LIBBY'S BROCCOLI SPEARS 12 pkgs. 2⁶⁹ | LIBBY'S OKRA and BLACK-EYED PEAS 12 pkgs. 2⁹⁹ |
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LIBBY'S **Orange Juice** 12-oz. Tin **12 CANS \$3⁹⁹**

Strawberries Blue Goose **12 PKGS \$2⁵⁹**

**HI WEST FROZEN
PEAS, CORN** **\$1³⁹**
French Fries and Peas and Carrots
While They Last 12-Pkg.