



PUMPKIN
LIBBY'S
No. 2 1/2
TIN
15

THANKSGIVING SPECIALS

SW Whole Spiced

Apricots 59¢
2 1/2 Tin

SW Whole Spiced
FIGS 55¢
2 1/2 Tin

SW Whole Spiced
Peaches 43¢
2 1/2 Tin

SW Blended
Asparagus 39¢
303 Tin

Lindsay Select Ripe
OLIVES 41¢
Tall Tin

Libby's Super Colossal Ripe
OLIVES 49¢
Tall Tin

Heinz Sweet Discs
Cucumbers 25¢
15-oz. Jar

Nalley's
PICKLE-STICKS 39¢
17-oz. Jar

Fancy
STRAWBERRY PRESERVES 89¢
46-oz. Jar

De-vaired
SHRIMP 43¢
4 1/2-oz. Tin

Almond
MEATS 98¢
1-lb. Cello Bag

CELERY 3¢
Large Crisp Stalks

FRESH LIMES 19¢
lb.

APPLES 35¢
3-lb. Bag

Where
Parking
Is Never
a Problem!

TOWN COUNTRY

Low Cost FOODS

TOWN COUNTRY

Specials for
Thursday, Friday
Saturday & Sunday

FLAV-R-PAK FROZEN PEAS
6 Pkgs. **1.00**

SHOP THE LOW COST WAY

BUTTERBALL TURKEYS!
THAT IS SWIFT'S NAME FOR THE FINEST
EATING TURKEY YOU EVER SERVED

10-16 Pounds **45**¢ lb. 16-22 Pound **39**¢ lb.

Armour's Star
CANNED PICNICS

UNITED'S FINEST
FRANKS 33¢ lb.

USDA GOOD
T-BONE STEAKS 79¢ lb.

Genuine Long Island
DUCKLING 48¢ lb.

OYSTERS 43¢ lb.

CRAB MEAT 43¢ lb.

GEESSE 43¢ lb.

SKINLESS FRANKS 43¢ lb.

FRUIT COCKTAIL 20¢
303 Tin

Grayco Maraschino Cherries 3 for 1.00

Sunmaid Golden Raisins 29¢
15-oz. Pkg.

Prices Effective Monday Through Sunday

Surprise EGGS
GRADE "AA" LARGE DOZ.

WESSON OIL qt.

BUTTER lb.

SCHILLINGS COFFEE lb.

OCEAN SPRAY CRANBERRY SAUCE Tin

GOLD MEDAL FLOUR 10 lb. Bag

MAYONNAISE 69¢

Best Foods 24¢
Qt. Jar

HI HO CRACKERS 1-lb. Box

Bisquick 3 1.00
Lge. Pkg. FOR

ROSEDALE SLICED PINEAPPLE 2 1/2 Tin

LIBBY'S GRAPEFRUIT-PINEAPPLE DRINK 46-oz. Tin

Lea and Perrin's Sauce 5-oz. Bottle

GIANT TIDE Pkg.

FILL YOUR FREEZER WITH

FLAV-R-PAK

Fresh Frozen Cut

Green Beans 5 Pkgs. **1**\$

Lima Beans Green 2:45¢
Vegetables Mixed 6:11¢
Brussel Sprouts 2:45¢

Asparagus SPEARS 39¢ Pkgs.

Hash Brown Potatoes 3:49¢

Cut Corn Orange Juice 6:11¢
3 FOR 1

Bradley's 8" Pumpkin Pies 55¢
Bradley's 8" Mince Pies 55¢

Betty Crocker Home Style Bisquick Biscuits 10¢

Fresh Frozen Sliced

Strawberries 5 Pkg. **1**\$

Green Broccoli 4 Pkgs. **99**¢

Take it from me
MILK IS YOUR
MOST ECONOMICAL BUY

Syrupy Sam
Syrup-sweet, drink-mixer Sam...
The concoction he used made him famous...
They were marshy, terribly sugary-tasting...
The mixer he used was not light, dry or bracing...
In 'highball' the liquor should be joined without fail...
To the least sweet flavor of sparkling...
Canada Dry Ginger Ale.

Make this "two-sip" highball test, we dare you!

If a Canada Dry Ginger Ale Highball is new to you, you're due for a terrific treat! Try it in your favorite drink...take two sips...no more. Discover the lighter, drier, less sweet mixer you've been searching for.

The subtle, superior flavor of Canada Dry Ginger Ale never dominates your highball. And it keeps your drink fresh and sparkling to the very last sip. Reason: it's blended from an exclusive Canada Dry formula that brings out the full flavor of any liquor.

You'll find this the highball mixer you've been looking for. Longing for? Try it tonight!

Coca-Cola Bottling Company of Klamath Falls, Locally Owned and Operated, W. Roy Lamb, Pres.

SARDINES are a delectable addition to the hors d'oeuvres tray. They are easy to store and quick to prepare and have become an almost indispensable item on the well-stocked emergency shelf.

Hors D'oeuvres

DIORISSIMO

Let's go fishing for new party ideas. It's the season for it! A most attractive light supper features the meaty sardines which are caught in such abundance off Maine's rocky coast. They are versatile little fishes. Arrange them on your prettiest hors d'oeuvre tray. Add stuffed hard-boiled eggs and garnish with lemon slices and sprigs of parsley. You'll have a delicious accompaniment to cool beverages or, with the addition of a tossed green salad and some crisp French bread, a toothsome light pick-up supper for a Sunday evening which is simply itself.

Sardines lend themselves well, also, to more elaborate hors d'oeuvres and canapés. For example, tiny patty shells may be filled with a mixture of the mashed sardines and a thick, highly seasoned cream sauce; or rounds of toast may be covered with the mashed fish and topped with paper-thin slices of lemon, rind and all. The variety of ways sardines are at home on the canapé tray is limitless. Here is one additional suggestion for a savory canapé puff.

SAVORY SARDINE CANAPÉ PUFFS
1 cup boiling water
1 cup butter
1 teaspoon salt
1 cup sifted all-purpose flour

Preheat oven to 375 degrees (moderate). Place water, butter and salt in saucepan and bring to a boil. Add flour all at once; then beat over low heat until batter is thick and leaves sides of pan. Cool slightly. Add eggs one at a time, beating well after each addition. Continue beating until batter is stiff and shiny. Drop puff mixture onto ungreased baking sheet in small mounds about the size of a quarter (a rounded teaspoon). Bake approximately 30 minutes or until shells are puffed and well-browned. Remove from oven, cut small slit in each and return to oven to bake 5 minutes more. Cool before filling.

ZIPPY SARDINE SPREAD
4 tablespoons butter
4 tablespoons flour
1/2 teaspoon salt
1 cup milk
1 cup sharp cheddar cheese
1 teaspoon Worcestershire sauce
1/2 teaspoon dry mustard
Dash cayenne
1 can (17 1/2 oz.) Maine sardines drained in pieces
Melt butter in saucepan. Add flour and salt, blending until smooth. Slowly add milk and cook, stirring constantly, until smooth and thickened. Put in cheese and seasonings and cook over low heat until cheese is melted. Cool. Spread on toast rounds.

PIE SHELL
Be sure to prick a pie shell thoroughly before baking to prevent bubbling and shrinking.



LUCERNE EGG NOG
MIXED AND READY FOR ENTERTAINING
AT SAFEWAY