

SAVE AT LOW COST

SAVE AT LOW COST

SAVE AT LOW COST



Low Cost

FLAV-R-PAC

FREEZER FILLER SALE!



Mix Or Match 'Em

Broccoli Spears
Brussel Sprouts
Cauliflower

5 10-oz. Pkgs. **\$1.00**

CUT CORN 10 oz.

MIXED VEGETABLES 10 oz.

PEAS 10 oz.

LEAF SPINACH 10 oz.

SQUASH

FRENCH FRIES

LEMONADE 12 oz. cans

6 FOR \$1

6 FOR \$1

6 FOR \$1

7 FOR \$1

7 FOR \$1

6 FOR \$1

4 FOR \$1

PEAS

ONE Full lb. Loose
Frozen - use only
as much as you need.

5 FOR \$1.00



Armour's Star Delicious 8-oz.

Ham Pot Pies 4 FOR \$1

Fresh Frozen Super Market

Strawberries 10 oz.

5 FOR \$1

Swanson's Frozen

TV-Dinners Each

69c

Choose From Beef, Chicken, Turkey and Haddock!

Tip-Top

Orange Drink 6 oz.

7 FOR \$1

Bradley 8" Fresh

Frozen Fruit Pies

2 FOR \$1

SAVE AT LOW COST

SAVE AT LOW COST

SAVE AT LOW COST



BEST FOODS presents its new Tartar Sauce, the traditional accompaniment for Fish and Chips and almost every other seafood dish. The six-ounce jars have local distribution as Chuck Shepherd, the Best Foods representative for Southern Oregon, helped put them on the shelves in Klamath Falls last week. The new Tartar Sauce is made of mayonnaise, chow chow, onions, capers and seasoning and is ready to serve from the jar.

Penny Pinchers



It's So Economical

Dairy foods give you 25% of your nutritional requirements for only 15% of your food dollar.

SANDWICHES

Scoop out soft centers of hamburger buns and stuff with the following filling: one cup finely chopped corned beef, one cup grated American cheese, 1/4 cup minced onion (green onions, tops and all), and one tablespoon minced green pepper, if you wish. Use mayonnaise or sour cream to bind the ingredients and season with salt and pepper. Put on the tops, wrap individually in foil and heat for 20 to 30 minutes in 325 degree oven. Serve the sandwiches hot with potato chips and a crisp salad. This amount of filling is sufficient for eight sandwiches.



be sure...

the pure cane sugar from Hawaii!

CH and cane sugar

GRANULATED



THERE IS ROMANCE in tea. When you enjoy a cup of hot tea or a glass of iced tea, it is interesting to know the background of tasting and testing which was required to bring you the full-bodied flavorful beverage. Shown are Allan McKissock, right, tea taster and blending expert for Standard Brands and his assistant, William Congalton, left, in the tea tasting room on Front Street in New York City. The antique mahogany table is coated with odorless varnish so no extraneous odors can be present to distract the tasters from the aroma of the tea.

Tea For Two Or For a Dozen

The story behind that carton of tea you purchase at the grocery is a long and interesting one. After the tea leaves are harvested and brought to this country, there is an involved process necessary to produce the most acceptable blends to be marketed. At that point, the tea tasters come into the picture.

The atmosphere of the tea tasting room on Front Street in the area of lower Manhattan is reminiscent of 19th Century Boston. The many-windowed room (it is important to have good, clear northern light when examining the teas for clarity of color) contains antique revolving tables. The revolving feature is important because the man pouring the water can stand in one spot and fill the cups. As he pours the boiling water on the tea (35 grains to a cup, the same amount as is contained in a tea bag), the tasters can quickly observe the speed of infusion of the various teas and then, as the water cools a little, taste the brew.

A search is constantly made for the very best blend of tea to suit modern taste. As we all know, tastes in many areas of American life are changing greatly these days.

"There are, basically, only three kinds of tea," states Allan McKissock. "There are green tea (unfermented), Oolong (semi-fermented) and black tea (fully fermented). What differentiates them is the way the leaves are cured—on the plantations, or gardens shortly after they are picked. But, of course," he adds, "there are many different types of tea. No, I'm not contradicting myself," he said. "At least people know tea as being many kinds, but what some don't understand is that the terms pekoe, orange pekoe and so forth refer only to the size of the tea leaf as well as to the part of the bush from which it comes, here are different teas from different areas within one country; they can and often do differ. Tea from Assam Province in India differs greatly from tea from Darjeeling, also in India."

McKissock explained that even within an area such as the Dimbula district in Ceylon the teas vary greatly depending on, for instance, the slope on which they are grown. One tea garden may get sunshine for a longer period of the day, or the year, one may get more rain, another less wind. And, too, the mineral content of the soil is different, adding yet more variance in flavor, clarity, and the characteristics of the final brew.

Tender Leaf teas come from India, Ceylon, British East Africa, and Indonesia. When the tea arrives in the United States, importers bring samples to McKissock and these are taste-tested before a decision to purchase is made.

While the tea tasters taste the tea, they observe fragrance, color and flavor. They observe the behavior of the infused leaves, smell the steam and examine the dry leaves to check quality and aroma. "Each step in the examination," McKissock explains, "adds more knowledge about the tea and all these steps give us data which, added together, determines the final decision."

When tasters are trying a new blend of teas they go a step further and do what they call "milk-ing the tea." At this point they add milk or light cream, "and surprisingly," McKissock relates, "sometimes what we thought was an excellent, flavorful blend isn't, because the flavor just doesn't come through the milk. This, of course, is a very important test because a number of people do use milk or light cream in tea."

Tasting the tea is far from all of McKissock's work. As he puts it: "We can't get any more from the tea than Mother Nature originally put in it. On the other hand improper manufacturing operations can take something from the tea."

So one of his most important concerns is analyzing tea to learn what makes it do what it does, and learn what can be done through continually improving manufacturing methods to make it better by the time it reaches the tea, breakfast or dining room table. He has found that by handling the tea in certain ways it is possible to bring out its fullest potential.

RUDY LACHENMEIER, FAMOUS FISHING AUTHORITY, SAYS: "Boyd's Coffee Goes Good Anywhere."



DON'T MISS
"FISHING &
HUNTING HILITES"
KGW-TV Ch. 8
Thursday
7:00-7:30 p.m.



1ST PRIZE

ENTER BOYD'S OUTDOOR SNAPSHOT CONTEST

1st PRIZE: \$1,500 SEASWIRL 16-FT. FIBERGLASS BOAT AND MASTERCRAFT BOAT TRAILER
A "Dream Outfit" for fishing, water-skiing, pleasure boating — complete with folding vinyl plastic top.



2ND PRIZE

2nd PRIZE: \$1,200 Aljo 15-ft. Sportsman's House Trailer
Sleeps 5 in perfect comfort. Complete with electric brakes and turn signals. Painted to match winner's car.

3rd PRIZE: \$250.00 Eastman Kodak "Super 8" Movie Outfit
Complete with Camera, Projector and Screen.

PLUS Weekly Prizes: Three \$17.95 Kodak Duaflex Cameras every week!



3RD PRIZE

THIS CONTEST'S A SNAP!

No hot tops, no gimmicks, no gimmicks. Just send a snapshot showing your party enjoying BOYD'S COFFEE in connection with any outdoor activity—boating, barbecuing, camping, fishing, picnicking or what have you. Send as many snapshots as you wish. Just write your name and address on the back of each snapshot. Photos will be judged on originality and capturing the fun of drinking BOYD'S—not your skill as a cameraman. You have as good a chance as anyone. Judges' decision will be final. All entries become property of Boyd's. None can be returned. Mail snapshots to BOYD COFFEE CO., P. O. BOX 1331, PORTLAND 7, OREGON.



COFFEE DRINKING IS ALWAYS FUN WHEN IT'S BOYD'S COFFEE