

THIS WEEK'S BEST BUY AT SAFEWAY

TENDER-SWEET-MEATED, PAN READY

FRESH FRYERS

Serve your family a heaping platter full of sizzling fried chicken . . . here's a real invitation to good eating. M-m-m crusty brown outside . . . tender, juicy, rich-flavored inside.

It takes good chicken to fry up so tempting and Safeway's got 'em. In fact this is the only kind of chicken that Safeway sells. We start by selecting just the top-quality poultry. Then keep it properly refrigerated so it reaches you at its very best. It's so good we guarantee it 100%.

From 2 to
2 3/4 lbs.
Dressed
and
Drawn

35^c lb.

Cut-Up Fryers Fresh lb. **45c**
Full Half Fryers lb. **39c**

Now you can pick your favorite
fryer parts at Safeway.

Meaty Breasts	lb. 79c
Thighs and Drumsticks	lb. 75c
Chicken Wings	lb. 35c
Back and Necks	lb. 25c
L.I. Duckling Tender - 4 to 5 lbs.	lb. 59c
Round Steak Whole or Full Half Bone In	lb. 79c
Rump Roast Tender "USDA CHOICE" beef Bone In	lb. 79c
Ground Beef Grand for Meat Loaf 3 lbs. 1.59	lb. 55c
Fillet of Sole Captain's Choice 1-lb. pkg.	49c
Pure Lard Grand for all cooking, baking and frying 2 lbs.	39c

Another Grand Value on Tender

BEEF LIVER

Look at this special price on Slices **39c** Pieces **35c**
tender beef liver.

Fancy Young 'n Tender "USDA CHOICE"

SAFEWAY LAMB SALE!

Popular with Mashed Potatoes and Scalloped Tomatoes
BREAST O' LAMB lb. **25c**
Grand with Lima Beans and Currant Jelly
SHOULDER ROAST lb. **49c**
Tender and Meaty, Grand for Tasty Weekend Menus
WHOLE or FULL HALF lb. **49c**
Tasty with Mashed Potatoes and Spiced Fruits
LAMB LEG ROAST lb. **69c**
Grand with Broiled Pineapple Rings and Mint Jelly
LAMB LOIN CHOPS lb. **79c**

Ready for your oven!

GRADE "A" TURKEYS

These turkeys are from the nation's leading flocks. With plenty of good eating meat.
10 to 14 lbs. 18 to 22 lbs.
lb. **49c** lb. **39c**



Just arrived! Beautiful clusters of vine ripened California TOKAY GRAPES

Plump—meaty grapes radiant with freshness and sweet meat. They're specially selected in the vineyards by our expert buyers, then rushed cool and clean to Safeway direct. Take home a bag full today . . . you'll be mighty glad you did.

lb. **10^c**

Fully ripened, extra-fancy

APPLES

Jonathans
Schoolboy size
23-lb. box \$1.98 lb. **10^c**
Red Delicious
7-lb. poly bag **99^c** lb. **15^c**
RED ROMES
Regular size, 24-lb. box **2.19**

Hand Picked Oregon Russet

No. 1 Potatoes 15-lb. bag **49c**

Here's a real savings on

No. 2 Potatoes 25-lb. bag **69c**

Mild Medium Size

Yellow Onions 10-lb. for **49c**

Rich, green - garden fresh

Broccoli bunch **19c**

Grand for salads or fresh eating

Crisp Celery 2 bus. **29c**

Plump Oregon Grown Ocean Spray

Cranberries 1-lb. bag **29c**

Save at Safeway on

SQUASH

Your choice of delicious
Hubbard or Marblehead
Special Price . . .

Per lb. **2^c**



APPETIZER COURSE for an Italian dinner is an antipasto platter. Shown are tiny red beets, sunny yellow marinated corn, pickled shrimp, Italian relish in shades of green and warm brown chick peas (garbanzos), each of which tastes as good as it looks. Serve with any dinner or buffet and vary the items to suit your tastes and what you have in the cupboard.

ANTIPASTO

Antipasto is an Italian word meaning appetizer. If you have ever eaten in an Italian restaurant then you know how varied and imaginative these colorful treats can be. You can put together an antipasto platter with a combination of foods from the refrigerator and pantry shelf such as anchovy fillets, artichoke hearts, olives, celery hearts, pimiento, and quick pantry shelf items with these you prepare ahead.

The following antipasto recipes are from Corn Products Refining Company who entertained during the annual Food Editors' Conference in New York with an Italian luncheon.

Instead of waiting until you give a dinner party to serve antipasto, surprise the family by preceding a spaghetti supper with an antipasto platter.

SWEET CORN ANTIPASTO

3 ears young tender sweet corn
2 radishes, sliced
1 scallion, thinly sliced
1 small green pepper, diced
1 small sweet red pepper, diced
1/2 cup corn oil
1/4 cup vinegar
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon pepper

Cook corn in boiling lightly salted water until tender. Reserve 1 cup of the liquid from the corn; cool. Cut or break corn into 1/2 inch pieces. Place corn, radishes, scallion, green and red pepper in a bowl or refrigerator dish. Mix corn oil, vinegar, sugar, salt, and pepper with the cup of liquid reserved from the corn. Pour over mixed vegetables and marinate at least 3 hours in the refrigerator. Serve from antipasto tray or as appetizer. Makes 4 to 6 servings.

Garbanzo Antipasto

Use 1 can (1 lb. 13 oz.) chick peas to replace the cooked corn. Use liquid drained from chick peas. Proceed as directed above.

ITALIAN RELISH

4 small hot red peppers

1 bottle (7-oz.) stuffed olives
1 bottle (2 1/4-oz.) capers, drained
1/2 cup chopped celery
1/4 cup corn oil
Chop peppers and olives into bite size pieces. Combine with capers and celery; turn into bowl or refrigerator dish. Add corn oil. Mix lightly with fork. Cover bowl and refrigerate overnight. Makes 2 cups.

QUICK PICKLED BEETS

1 can (1 lb. 13 oz.) beets
1 cup vinegar
1/2 cup dark corn syrup
1 teaspoon salt
6 pepper corns
6 cloves

Drain liquid from beets into a saucepan. Add vinegar, corn syrup, salt, and spices; bring to a boil. Place beets and onions into a bowl or refrigerator dish. Pour boiling hot spicy mixture over beets and onions; cool. Cover and let stand in the refrigerator several hours. Makes 6 to 8 appetizer servings.

SPICED CRAB APPLES

3 cups sugar
2 cups light corn syrup
2 cups water
2 cups vinegar
4 2-inch sticks cinnamon
2 teaspoons whole cloves
4 pounds crab apples

Combine sugar, corn syrup, water and vinegar in saucepan; mix well. Tie spices in a cheesecloth bag and add to the syrup. Bring to a boil and continue boiling 15 minutes. Add whole washed crab apples to spiced syrup. Simmer until apples are tender. Remove spice bag. Cool.

Note: Spiced Crab Apples may be packed in clean hot jars, covered with boiling syrup, sealed and processed in boiling water bath for 10 minutes and stored. Follow manufacturer's directions for sealing jars.

FROSTING

If you don't like the "raw" taste of a confectioner's sugar frosting on yeast-baked coffee cakes, add a pinch of salt or a few drops of vanilla to the sugar with the water or milk. Or, use fresh lemon or orange juice to blend with the sugar instead of water or milk.

LUKEWARM

A drop of liquid which feels just barely cool when placed on the inside of the wrist is lukewarm. Body temperature is approximately 98.6 degrees. Lukewarm is 80 to 90 degrees. Dissolve Red Star Yeast in warm water, 110 to 115 degrees.

NEW, INSTANT WAY TO CLEAN UPHOLSTERY

rugs, auto interior, etc., etc.



SHAMPOO FOAM LIKE PROFESSIONALS USE... DO-IT-YOURSELF AND SAVE!

Just press the button and presto! Millions of tiny active shampoo bubbles lift dirt, grime right out. Rub with damp sponge till foam is gone - soil's gone too! Get Instant Mystic Foam today.

INSTANT MYSTIC FOAM



GREAT LADY is the new fragrance introduced by Evyan, the creator of "White Shoulders." It is a fragrance of elegance and persuasion and a real thrill for all women who love perfume.



COLOR is the keynote this fall. Juliette Marglen presents her new Cellini Bronze in matching lipstick and nail polish to brighten your fall and winter days. It is the perfect color or accent for blacks or browns, pastels or white. It goes with the blonde, brunette, brunette or red-head.

CELLINI BRONZE

Highlight your fall and winter costumes with a bright color such as Juliette Marglen's Cellini Bronze her new bright bronze for the shining new season.

For your fall and winter fragrance, choose Faberge's famous perfumes from France.

With color playing such an important fashion role this season, Juliette Marglen's new Cellini Bronze is even bigger news. It will bring a bright bronze shimmer to your lips and to your fingertips.

Inspired by the masterworks of Benvenuto Cellini, that fabulous Renaissance firebrand, Cellini Bronze is divinely dashing by day.

stunning by night, perfectly bewitching by candlelight. Created to complement the bonfire-brilliant shades of autumn, Juliette Marglen's glamorous, shimmering new color is simply ravishing with black or brown, spectacular with the pale taupes and tawny tones, gorgeous with greens and wonderful with white.

The first really new lipstick in decades, it's metallic. A high-voltage honeyed red magically muted with gold, Cellini Bronze is glowing flattery to your skin, your hair and whatever you wear.

Juliette Marglen has minted it in precious Nail Glace, too, for scintillating fingertips to match.

SARAN WRAP

Saran Wrap, The Dow Chemical Company's versatile wrap, has moved into all phases of home life.

It is so convenient to use. The wrap cuts off in a straight line against the package at the desired length. The end stays out on the new package, always ready to use.

Cover dishes, jars or cans in the refrigerator with Saran Wrap. Use it in your freezer.

When you are using your favorite recipe book in the kitchen, smooth a sheet of Saran Wrap over the opened pages to keep from spattering on the book.

Fasten lengths of Saran Wrap around the long sleeves of the dress you wore to the tea while you slide the casserole into the oven and get dinner started when you get home. It will tuck inside your cuffs and doesn't rustle and rattle like paper yet it affords complete protection.

Wrap that head of washed lettuce or cabbage in Saran Wrap before putting in the cooler. That way, you don't have to open the package to know what you are getting out.

There are innumerable ways Saran Wrap can save you time, trouble and work.

Northern Ireland, a country approximately the size of Connecticut has a population density of 267 per square mile.

Home

Extension

CRESCENT-GILCHRIST

CRESCENT - The Crescent - Gilchrist Unit of Home Extension met October 9 in the Crescent Community Club with the vice chairman, Mrs. Jess Kersten, in charge.

Mrs. Ernest Hardman and Mrs. Earl Burger were chosen as project leaders to go to Klamath Falls October 22 for the home training session.

Names for secret pals were drawn after which Mrs. Gordon Prater showed the group the fundamentals of tin craft. Each one present made a Christmas decoration from a tin can lid.

Mrs. Luke Barber and Mrs. Leon Lytle were hostesses to the 11 members and one guest, Mrs. Lois Cassidy.

The next meeting will be a costume party on October 23 in the community club with Mrs. Orin Bowman and Mrs. Lee Mount as hostesses.

MILK OR WATER FOR BAKING

Water usually gives greater loaf volume than milk but milk gives a loaf of finer texture which is slightly more compact due to the milk solids. Also, use of milk in bread adds to the nutritive content.

Pure, Fresh, Delicious

MILK

Morning, Noon and Night

Make Sure You Drink 3 Glasses Each Day!

SAFEWAY