



TIC-TAC-TOE BISCUITS baked on top of a casserole made from yesterday's roast make this delicious one-dish meal. Mugs of hot buttered tomato-herb soup served with it help round out the menu. A light spring-like touch is achieved in this beverage by stirring in a small quantity of basil and setting afloat a sprinkle of chives.

Casserole

Monday is casserole day in many a household, for the good and simple reason that this dinner-in-one dish is often the best way to use up yesterday's roast.

Just as a crispy fresh herb can perk up last year's spring bonnet, so the addition of everyday herbs can add liveliness and interest to everyday dishes. So, consider dressing up a casserole with a touch of parsley and thyme and with these biscuits, tic-tac-toe style.

Hand-in-glove with this hearty casserole is soup—hot, cheery and herbed with a light, spring-like hand. Delicious as a beverage, hot buttered tomato-herb soup is quick to make. You slip it right along with the casserole. And when it's set out in hearty mugs, appetites are likely to suddenly expand right on the spot. Add a plain green salad, too, and top off the meal with a seasonal fruit—fresh kiwi rhubarb.

Note please, all herbs used are in common, everyday use. However, if they are unfamiliar, here are a few suggestions. If you've never used the herb before, use sparingly the first time, then increase to suit taste. If dry herbs are used in place of fresh, be sure to use less, as the dry are more powerful.

HOT BUTTERED TOMATO-HERB SOUP
2 cans (10 1/2 ounces each) condensed tomato soup
2 soup cans water or milk
1 teaspoon basil
Butter
Chopped chives
Combine soup and water or milk in saucepan; add basil. Heat thoroughly but do not boil. Pour into cups or mugs. Top with pat of butter and a generous sprinkling of chives. Makes 4 to 6 servings.

ARROZ A LA MEXICANA
Heat 3 tablespoons oil in a large skillet over high heat. Add 3 cups cooked rice, 1 teaspoon salt (unless you salted the rice as you cooked it), 1 teaspoon chili powder and toss vigorously. When the rice is thoroughly heated, toss in 1 cup grated American cheese and turn the mixture into a heated serving dish. Heated chili sauce may be served as an accompaniment.

TOP THAT KETTLE
For most efficient and uniform cooking results, use a close fitting lid when steaming or boiling foods. The cover keeps steam circulating around the food instead of the kitchen.

COIT'S Instant Beauty, a creamy yet non-greasy foundation smooths on easily and gives you the wanted "light look," a natural bloom-of-youth complexion. It makes blemishes and uneven coloring magically disappear. The matte finish remains even for as long as eight hours without a touch-up.



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BABY-TUCKED jacket with dainty lace edges slips on over a sleeveless sheer cotton dress with bouffant skirt to make a pretty, wear-anywhere costume. It is a Sears model and comes in white and pastels.

SPRING STYLES

Spring, in all its extravagant beauty, is bursting forth and it finds us straining to break out of our winter chrysalis and emulate the flowers and butterflies—color-wise, at least.

And spring's fashion colors do take their cue from Nature. They're the verdant greens of the leaves, the blues of delphinium and cornflower, the delicate pinks, buttercup yellows and the hues of hyacinth, lilac and violet.

Colors like these are inspiration for some of the most delightfully feminine fashions in many a season. There's the return to the fitted bodice and the full skirt, prettiest of all when it's done in soft, lightweight fabrics.

Spring furnishes the exciting occasions to wear these charming styles, too. There are the Spring weddings, and the proms, graduations and parties that seem to crowd our calendars. And the fashions to add that special extra dimension to the occasion are in our stores right now.

FISH
The easiest way to "fry" fish is in a very hot oven. No need to turn the fish when it is cooked on a rack. Brush both sides with melted butter before cooking.

MAKE IT FROM ME...

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TASTY TREATS for an indoor barbecue are Tuna Kebabs made with chunk style tuna, tomato quarters, Wyandotte pitted ripe olives, pineapple chunks and pickles.

TUNA KEBABS

Although cooking "on a stick" dates back to prehistoric times, the art of skewer cookery is a comparatively modern way of preparing foods. Many varieties of dishes can be cooked in this manner to add new interest to family and party menus.

Usually large skewers are used for outdoor barbecues, but for indoor meals the metal cooking pins are more suitable for preparing this type of meal.

Here's an unusually tasty dish which uses chunks of prime tuna—that really good meat from the sea—in combination with tomatoes, pineapple, pickles and olives placed alternately on a skewer. Be sure that you prepare plenty as everyone will come back for second helpings.

TUNA KEBABS
1 can family size chunk style tuna
1 cup mayonnaise
1 1/2 cups bread crumbs
Combine tuna with mayonnaise, bread crumbs and egg. Shape into small balls; roll in bread crumbs. Place alternately on a stick with tomato quarters, olives, pineapple chunks and pickles. Brush with melted butter or oil and place under broiler to heat. Makes 3 Kebabs.

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Boysenberries	Cock O' Walk	No. 303	29	4/1	00	16	
Pears	Cock O' Walk	No. 303	27	4/1	00	8	
Pears	Okla. Bartlett	No. 2½	33	3/89	00	10	
Pineapple	Market, Crushed	No. 1 Flat	14	9/1	00	26	
Pineapple	Crushed	Market	No. 211	19	6/1	00	14
Grapefruit Juice	Royal Club	46-oz.	39	3/1	00	17	
Grapefruit Juice	Royal Club	No. 2	21	6/1	00	26	
Blended Juice	Royal Club	No. 2	21	6/1	00	26	
Orange Juice	Royal Club	No. 2	23	5/1	00	15	
Tomato Juice	Cock o' the Walk	46-oz.	29	4/1	00	16	
Green Beans	Royal Club Cut	No. 303	23	5/1	00	15	
Green Beans	Royal Club Vertical	No. 303	27	4/1	00	8	
Green Beans	Royal Club, Sliced	No. 303	27	5/1	00	35	
Corn	Royal Club - Golden Cream	No. 303	20	6/1	00	20	
Corn	Golden Cream, Inland Valley	No. 303	17	7/1	00	17	
Corn	Whole Kernel - Inland Valley	No. 303	18	7/1	00	26	
Peas	Vernal	No. 303	15	8/1	00	20	
Tomatoes	Stewed - Hunts	No. 300	19	6/1	00	14	
Tomatoes	Hunt's Solid Pack	No. 2½	29	4/1	00	16	
Tomatoes	Party Time Ex. Std.	No. 2½	23	5/1	00	15	
Tomatoes	Rosa - Pear Shaped	No. 303	19	7/1	00	33	
Tuna	Bonito Type - Flakes	½s	19	6/1	00	14	
Dog Food	Marco	No. 1	10	13/1	00	30	
Fruit Cocktail	Foresco	No. 2½	35	3/1	00	5	
Oysters	Party Time - Cove	½s	45	3/1	00	30	
Pineapple Juice	Royal Club	No. 2	17	7/1	00	19	



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SIRLOIN STEAK All excess fat and Bone Removed **79¢ lb.**

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POT ROAST Boneless **55¢ lb.**

ROUND STEAK All Excess Fat and Bone Removed **89¢ lb.**

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Swiss Steak Plate and Brisket Cuts **79¢ lb.**

Boiling Beef Lean - No Waste **19¢ lb.**

Boneless Beef Stew Ground Fresh Daily! **69¢ lb.**

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Pork Sausage **35¢ lb.**



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Item	Per Can	Multiple	You Save
Salmon Red Sockeye DEL MONTE	1-lb.	79¢	
Fruit Cocktail Del Monte	No. 303	29¢	4/1 00 16¢
Grapefruit Del Monte	No. 2 1/2	27¢	5/1 00 35¢
Peaches Del Monte	No. 303	39¢	3/1 00 17¢
Peaches Del Monte	No. 303	27¢	5/1 00 35¢
Pineapple Summer Isles Sliced	No. 2	29¢	4/1 00 16¢
Pineapple Juice Del Monte	46-oz.	41¢	3/1 00 23¢
Prune Juice Del Monte	Quart	39¢	
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Tomatoes Del Monte Solid Pack	No. 303	25¢	5/1 00 25¢
Tomato Juice Del Monte	No. 300	12¢	10/1 00 20¢
Tomato Sauce Del Monte	8-oz.	10¢	12/1 00 20¢
Tomato Sauce Del Monte	No. 300	17¢	7/1 00 19¢
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Green Beans Del Monte, Seasoned	No. 303 Cans	4¢	for 98¢
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