

SAVINGS! SPECIALS!



It's Oregon Food's "Havabanana" BANANA FIESTA!

U.S. No. 1 Fancy Bananas-in Tote bags for your convenience!

FRESH BELL

PEPPERS

Our buyers were able to make a good purchase on these! Large Size, Firm, Thick Meated.

Dewy Fresh - Tender Full Pods

Crisp, Tender Golden

The Strawberry season is peaking right now. Oregon Food will continue to maintain the high standard of quality we have offered. A big load, straight from the fields will arrive for this weekend.

Peas
Carrots
Strawberries

At Oregon Food Store No. 3, 4480 So. 6th, Only - Thurs.-Fri.-Sat.

FREE 1 Carton 6 Pack King Size COCA-COLA With Purchase of Each Carton of Dual Filter TAREYTON CIGARETTES

MARGARINE

Mix 'em or Match 'em -- Stretch Your Dollars!

		Per Can	Multiple	You Save!
Peas	Vernal	No. 303	15 ^c 8/1 ⁰⁰	20 ^c
Peas	Standby - Fancy	No. 303	22 ^c 5/1 ⁰⁰	10 ^c
Tomatoes	Stewed - Hunts	No. 300	19 ^c 6/1 ⁰⁰	14 ^c
Tomatoes	Hunt's Solid Pack	No. 2 1/2	29 ^c 4/1 ⁰⁰	16 ^c
Tomatoes	Party Time Ex. Std.	No. 2 1/2	23 ^c 5/1 ⁰⁰	15 ^c
Tomatoes	Rosa - Pear Shaped	No. 303	19 ^c 7/1 ⁰⁰	33 ^c
Tuna	Royal Club - Chunk	1/2s	29 ^c 4/1 ⁰⁰	16 ^c
Tuna	Bonito Type - Flakes Market	1/2s	19 ^c 6/1 ⁰⁰	14 ^c
Oysters	Party Time - Cove	1/2s	45 ^c 3/1 ⁰⁰	35 ^c
Catsup	Royal Club	14-oz.	21 ^c 6/1 ⁰⁰	26 ^c
Tomato Sauce	Market	8-oz.	9 ^c 13/1 ⁰⁰	17 ^c
Tomato Juice	Cock O' The Walk	46-oz.	29 ^c 4/1 ⁰⁰	16 ^c
Dog Food	Marco	No. 1	10 ^c 13/1 ⁰⁰	30 ^c
Dog Food	Skippy	No. 1	10 ^c 11/1 ⁰⁰	10 ^c
Dog Food	Friskies	No. 1 tins	18 ^c 6/1 ⁰⁰	8 ^c
Tomato Sauce	Del Monte	No. 300	17 ^c 7/1 ⁰⁰	19 ^c
Spinach	Del Monte	No. 303	19 ^c 6/1 ⁰⁰	14 ^c
Tomato Juice	Del Monte	No. 300	12 ^c 10/1 ⁰⁰	20 ^c
Hash	Corned Beef Market	No. 1	39 ^c 3/1 ⁰⁰	17 ^c
Tomatoes	Standby - Solid	No. 303	21 ^c 6/1 ⁰⁰	26 ^c
Sardines	Booth - Oval		29 ^c 4/1 ⁰⁰	16 ^c



MORE PROOF
that your dollar buys more
at OREGON FOOD!

Flav-R-Pac Spring Frozen Food

SALE

FLAV-R-PAC

Cut Corn - 10-oz. Pkg.
Leaf Spinach - 14-oz.
Mixed Vegetables - 10-oz.
Peas and Carrots - 10-oz.
French Fries - 9-oz.
Hash Browns - 10-oz.

YOUR CHOICE

6 pkgs. for **\$1**

Broccoli Spears - 10-oz.
Cauliflower - 9-oz.
Brussel Sprouts - 9-oz.
Baby Limas - 10-oz.

YOUR CHOICE

4 pkgs. for **\$1**

Here's the Buy of the Week
Giant 12-oz. Cans ...

Famous Flav-R-Pac

Orange Juice **39^c**



Strawberries

Super Market Brand -
Frozen at the Peak of Their
Goodness ... Sugar Added
10-oz. pkgs.

5 for **\$1**

Fish Sticks

Gorton's Fresh Frozen

39^c

They're Delicious! Famous
BRADLEY

PIES

Choose From:
● Apple
● Cherry
● Wild Blackberry
● Boysenberry
● Peach
● Pineapple, others

8-inch Family Size

49^c each

Dubuque

Potted Meat 3 for **29^c**

Treasure by Hunt - No. 300 Cans

Tomato Sauce 8 for **\$1**

Chet's - Quality Plus
FROZEN FOODS

Meat Pies 4 for **\$1**

Chicken, Turkey, Beef

Tamales 2 in a Pkg. 3 for **\$1**

Dinners Complete Meal! **69^c**

NEW LOW PRICE



...on the best there is in coffee!

1-LB. CAN | 2-LB. CAN

69^c \$1³⁷

If you're not shopping here, you're spending too much!

OREGON FOOD STORES

1315 OREGON AVE. • 2410 So. 6TH • 4480 So. 6TH



TOUCHED with the look of luxury is this orlon and wool blouse lavishly embroidered with two-tone flowers. Scalloped front, accented with pearl buttons, imparts a dressy flavor. The photo is courtesy of the National Association of Blouse Manufacturers.

BEEF ROLLS (Lucchesia)

For this dish, count on two beef rolls per serving, so buy sirloin or veal cutlets cut in oblong squares in the proper amount for your needs. The squares must be pounded to one-fourth inch thickness. This can be done, according to Rev. Lyons, home demonstrator for Copco, by using the edge of a heavy plate, the thick edge of a cleaver, or a meat mallet.

Mrs. Lyons demonstrated the use of a meat mallet (recommending that every well-equipped kitchen should have one) at the Copco Belles' beef cooking school at the fairgrounds on Tuesday. After the meat has been pounded, prepare the filling. Chop fresh parsley and fresh rosemary. If available (otherwise use Italian herbs or grind the dried rosemary), 1 clove of garlic chopped very fine, or a little garlic powder. You'll need one or two slices, cut very thin, of salami or Canadian bacon for each beef roll. Spread the chopped parsley mixture on the meat. (She used about a tablespoonful of the mixture for each roll). Overlay slice or slices of salami or bacon. Dust with salt, pepper and Accent. Roll up (the long way) like a cinnamon roll and fasten with a wooden toothpick.

Brown the rolls fast on both sides in peanut oil, olive oil or butter, if preferred. When browned, drain the oil and add a dry white wine, Sauterne, Hock or Rhine wine. The amount of wine depends on the number of rolls because the liquid is to be absorbed. Reduce the heat after adding the wine and cook slowly until the wine is absorbed, then add a 7-ounce can of mushrooms and the mushrooms liquid. Simmer a few minutes or set aside for reheating when you are ready to serve the dish.

These beef rolls are elegant either hot or cold. They should be sliced to serve and the sauce and mushrooms spooned over the slices. Serve them cold as hors d'oeuvres or tidbits at a buffet supper. They are pretty pinwheels with the brown meat layer alternating with the pink of the bacon (or red of salami) and the green of the parsley. They can be eaten with the fingers if served cold.

EXPLANATION

It is always gratifying to a food editor when a man reads recipes and the easiest way to find out if they are being read is to make a mistake.

An error in last week's food section was not deliberate. A recipe for a Kraut-Pork Chop Bake neglected to say what to do with the pork chops after they are browned and Klamath Falls Postmaster C. L. Langset asked if we had intended them for dog food at that point, just serving the casserole of Steinfield's Sauerkraut, onions, apples and potatoes. For Mr. Langset, we are pleased to repeat the corrected recipe:

KRAUT-PORK CHOP BAKE
1 No. 2 1/2 can Steinfield's Sauerkraut
4 shoulder pork chops
2 large tart apples, peeled and sliced
2 medium onions, sliced
2 medium potatoes, peeled and sliced

Drain and chop kraut coarsely. Brown seasoned pork chops in heavy skillet. Arrange half the kraut in a large casserole. Add layer of apples, onions, potatoes and cover with remaining kraut. Arrange the four pork chops over the top of the mixture. Add 1 cup of water to the skillet in which the chops were cooked, then pour over the casserole mixture. Cover and bake at 350 degrees about 1 1/2 hours. Serves 4. During the last few minutes of cooking you may wish to remove cover from the casserole and turn the chops once.

We hope Mr. Langset enjoys Steinfield's Sauerkraut as much as we do and that this clears up his confusion-for which we do not blame him.

FREE BOOKLET

A new infant feeding guide is announced by Heinz Baby Foods. Copies are free on request of "ABC's of Baby Feeding" booklet, Baby Food Counselor, Heinz Baby Foods, Box 57, Pittsburgh, Pennsylvania.

A delay at the printer's did not permit the Heinz baby book to be ready for distribution in time for National Baby Week but Alice Yakulis, baby food counselor, says they are ready now.