

IT'S NEW!...IT'S BETTER!...



Nalley's PIZZA SAUCE
with REAL Italian flavor...

Special

A FOOD ENTHUSIASM which shows no hint of abating is pizza. Fortunately, it is one dish you can make just as successfully at home as it can be made in a restaurant. Nalley's is introducing a canned pizza sauce to save the trouble of preparing and cooking the tomato sauce which is a necessary base for your favorite pizza topping. In making thin, raised-dough pizza, remember to brush the dough with olive oil before adding the tomato sauce and topping.

NALLEY'S PIZZA SAUCE

Pizza fans who have eaten pizza in Europe (and of course, we quote our favorite expert, Alvin Gordon who, with his wife, Dar-ley, operates the Casa de los Tesoros at Alamos, Sonora, Mexico, tell about two kinds of pizza.

One faction favors a pizza dough made similar to a biscuit, b-a-s-e and the other is yeast - raised dough, rolled almost paper thin. For convenience, the former can be made with biscuit mix and the latter with hot roll mix.

We greatly prefer the latter type, so we'll talk about that. Whether you make the dough with hot roll mix or whether you cut off chunks of dough from your next batch of light bread, you'll have better pizza if you chill the dough for an hour or longer in the refrigerator. Commercial pizza makers make the dough the day before, so they always use day old dough. It rolls thinner.

Being a member of the group which always gets a third pie crust from a two-crust recipe, the tendency at our house is to have very thin pizza.

Allow the dough to rise once, punch it down and let it get cold. Then roll out to fit the pan you are using. And do use a pizza pan or a cookie sheet which does not have high sides. If you have to use a deep pan, use the out-side of the bottom of it.



NOW YOU CAN COMB in a variety of new hairstyles, thanks to Adorn Hair Spray and its unique styling comb. It is a product of the Toni Company.

ADORN

"Heavy, heavy hangs over my head-how shall I wear my hair?" The answer to this hair-raising question is that you can wear a variety of new styles, thanks to Adorn hair spray which is now being offered with a brand new booklet of hairstyle photographs and directions and a unique styling comb. This happy combination can turn any girl into a hair-styling expert.

For best results, spray first with Adorn, then comb with the style exactly the way you want it. Hold the tall slim atomizer can about seven inches away from your hair when you spray. The fine, invisible mist leaves your hair soft, fragrant and completely free from dullness and flakiness. It holds your hair in place beautifully for hours. The unique styling comb has three rows of teeth that grip and guide your hair just like a brush. You can loop a small loop or a coil curl, "rough" a puff, or fluff a fringe.

Here are a few of the many professional styling tricks you can do with Adorn hair spray and the styling comb. Start with a good home permanent to give your hair the body and curl so necessary for this season's new coiffures.

For a high ruffled hairstyle, spray first then twist a topknot over your fingers with the styling comb and fan it out on the sides. Anchor with bobby pins.

For lady bangs across your forehead, spray generously. Make a center part and fluff out a fringe of bangs, using light lifting motion when setting.

tions with the styling comb and curving around your finger until the bangs arch. Comb both sides into down-turned puffs.

For a shiny-smooth page-boy, just comb your hair straight down. Spray the ends thoroughly. Now, starting at the side, comb and coil a curl around your finger, using the comb's handle to tuck in fly-away ends. Repeat in back and on the other side until all ends are evenly smoothed.

You can refresh your hairstyle with re-spraying. Hours later, if your curls are crushed or matted, just dampen your comb with water, run it through your hair to reactivate the spray then re-comb into place.

Get into the hair-styling swing this Spring. It's as easy as one, two, three, with these three beautiful aids: Adorn styling hair spray, styling comb and styling booklet.

GARBANZOS

One of the things we look forward to in the eating life at the Red Bluff Range Bull Sale is the smorgasbord at the Crystal. Among other items, their garbanzos are simply wonderful. You can prepare them at home for a first course delicacy or for a buffet supper. At least two days before they are to be served, add to the drained (canned) new Wyandotte olive oil and Wish-Bone wine vinegar in the proportions you would use for French dressing. Two or three cloves of garlic and several spoonfuls of fresh chopped parsley. For you, Add garlic or garlic salt, of course.

TIDBITS

A quick combination for a spread for crackers is made by combining cream cheese, minced anchovies and a little finely grated onion. Add Roundout to the combination if you like. This with Nalley's Tang dressing will make it the right consistency.

LAMB ROAST

You can roast a leg of lamb on your outdoor grill or indoors. If you have your meat-tisserie if you have your meat-tisserie. Add garlic or garlic salt, of course.



Scot Toilet Tissue
4 Roll Pack 37¢

Pet Instant Powdered Milk
20 Qt. Size \$1.35

Sego MILK
Tall Tins 4 FOR 49¢

TANFASTIC, a new sun-tan product from the Rolley Company, contains a new ingredient said to boost the effectiveness of the sun's tanning rays while screening out harmful burn rays. It is now available in both plastic tubes and unbreakable squeeze bottles.

TANFASTIC

Nothing could be more welcome to millions of sunworshippers in this age of speed than Tanfastic, the new sun-tan lotion just developed for a faster sun-tan.

This remarkable product, Tanfastic, comes from the laboratories of San Francisco's Charles Rolley, creator of Sea & Ski, the world's largest-selling suntan preventive.

The new lotion, Tanfastic, represents the latest development in sun-tanning since the perfection of the modern "screening agents" about four years ago. In layman's language, these "agents" screen out or filter out the burning rays of the sun and allow the tanning rays to go through.

The effectiveness of screening agents varies from product to product. Some are superior to others. The greater the protection, the slower the tanning process, although it has been recognized that the tan which takes longer to get is actually a deeper tan and therefore longer-lasting.

Now, with the advent of Tanfastic, this lotion for speeding up sun-tanning, Rolley has made it possible for sunbathers to have their cake and eat it, too. For Rolley was able to isolate and blend certain chemicals that enable one to tan faster than ever before possible, while still getting necessary protection. The end result was a tanning "booster."

This scientific discovery, called "Carotenection," is contained only in Rolley's new sun-tan lotion, Tanfastic. "Carotenection" actually multiplies and thereby intensifies the tanning rays that filter through the screening agents. This is how the tanning process is speeded while the protection is maintained.

There is a very interesting side-light to Rolley's isolating the tanning booster contained in Tanfastic, his new sun-tan lotion. While he was perfecting his product, the newspapers announced the development of a certain chemical that reacted on plants to intensify color in the same way.

Tests on Tanfastic, the new lotion for a faster sun-tan, have met with extraordinary success. Both laboratory and consumer reports show the tanning booster to be even more effective than first hoped for. And an enthusiastic letter from scores of fair-skinned people who previously had to tan a good deal more time getting a tan safely into place.

This remarkable new sun-tan lotion should be a real boon to today's tan-in-hurry devotees. The product, Tanfastic, Rolley will be on just about everybody's skin, and it's unusually apt name, Tanfastic, on everybody's tongue.

Best Food's Mayonnaise
49¢ Qt.

Pet Ritz 8" Frozen Pies
Apple or Cherry 39¢

Delrich Margarine
6 Lb. \$1

Kraft Salad Oil
37¢ Qt.

2 BOTTLES OF RC FREE
WITH CARTON OF 6 Royal Crown COLA

FREE CACTUS PLANTS
Assorted Types

PANSY PLANTS
Basket of 12 Available Friday Only

FREE Strawberries
Full Crate \$1.89

RADISHES GR. ONIONS
3 bu. 14¢

Lettuce
Extra Large, Crisp Heads 29¢

PANSY PLANTS
Basket of 12 Available Friday Only

FREE TREASURE HUNT

We're Celebrating Mothers Day With Over 200 Bags Of Free Groceries Join The Hunt

NYLONS A Real Mother's Day Special 51 Gauge - 15 Denier 2 pair 79¢

Just Check For Your Name (If You Live in the Klamath Basin) Prominently Displayed on Our Shelves—YOU MAY WIN A FREE BAG OF GROCERIES

TISSUE 4 Roll Pack 37¢

Powdered Milk 20 Qt. Size \$1.35

Cake Mixes White, Chocolate, Yellow, Pineapple, Caramel, Spice, Orange 4 FOR \$1

Dog Meal 20-lb. Bag \$2.19

TEA Black 1/2-lb. Carton 69¢

PICKLES Nalley's Kosher or Plain Dills 1/2 Gallon 59¢

GENIE Liquid Detergent - Reg. 65c Giant Bottle 49¢

WAX PAPER Cut Rite 125' Roll 25¢

NAPKINS Scott Family White 3 pkg. 35¢

CORN FLAKES Carnation 12-oz. pkg. 4 pkg. \$1

DOG FOOD Case of 48 cans 3 49¢

WIFF Nalley's Regular or Dipper Reg. 59¢ 49¢

CHIPS Size 49¢

TANG Breakfast Drink 14-oz. Jar 65¢

EGGS Fresh "AA" Large Local Ranch 4 FOR \$1

Birds Eye Frozen Foods 6 10-oz. pkgs. \$1

PEAS • CUT CORN

Chopped or Leaf Spinach

Peas & Carrots

Butter Beans

Chopped Broccoli

Strawberries Full Crate \$1.89

RADISHES GR. ONIONS 3 bu. 14¢

Lettuce Extra Large, Crisp Heads 29¢

PANSY PLANTS Basket of 12 Available Friday Only

FREE Strawberries Full Crate \$1.89

RADISHES GR. ONIONS 3 bu. 14¢

FRYING CHICKENS 29¢

Swift's Premium Whole Body, Oregon Grown (non-acronized)

THESE FRYERS ARE BAGGED READY TO FREEZE

CUT-UP FRYERS 33¢

TRAY PACKED READY TO FREEZE

PORK CHOPS 59¢

ALSO TRAY PACKED READY TO FREEZE

GROUND BEEF 2 LBS 93¢

SIRLOIN STEAK 77¢

T-BONE STEAK 87¢

ROUND STEAK 83¢

BEEF SHORT RIBS 37¢

RING BOLOGNA 59¢

Roast 49¢

Spare Ribs 49¢

Grills 16" Diameter 24" High \$2.98

Coffee Mugs and Cereal Bowls Assorted Colors 88¢

Whisk Brooms Handy for Home or Car 259¢

Low Cost

Where The Basin Shops and Saves!

RAISINS

SEEDLESS RAISINS

RAISIN BREAD

RAISIN SAUCE

RAISIN CLUSTERS



Pickle Week

National Pickle Week falls during the last week in May and over the Memorial Day holiday which marks the expected start of the eating-out and picnic season of the year.

It isn't too soon, however, to think about getting ready for the summer season. Look over your equipment and see if you need to replace or add items for this year. Mothers Day is coming and it's hatching time, anyway. If you need a new spun aluminum bun warmer, this is a fine time to be hatching for it.

How about long handled forks and a spatula with a long enough handle that you don't burn your self? Need big salt and pepper shakers? They come new with handles, you know. Did you get by last year with a tray that was too small to carry all the things you wanted to move out of doors?

Serving dishes for out of doors are important. If you like paper plates and bowls, they are now available in the coated variety for either hot or cold foods and beverages and they save a lot of dish-washing. If you don't, at least use nesting dishes, preferably of light weight material.

Mixed wooden bowls and wooden trays "go with" outside eating. Why not set aside one cupboard shelf for the dishes and silver you are going to use with your outdoor barbecues this summer?

May is a good time to take stock of canned foods you are going to want to have on hand as convenience foods.

Pickles and olives, of course, rank high on the list of items which dress up any plate. Pickles come in such a variety of sizes, shapes and flavors that you can suit any taste. Some like dill pickles and others prefer the sweet pickles. Cucumber slices are perfect with the burgers, whether you put them in the burgers or trim the tops of them.

Wyandotte ripe olives, pitted or not pitted, belong on the relish tray along with radishes and green tomatoes.

Be sure you have an adequate assortment of dressings for salads. If you like making your own in a tablespoon over the bowl of chopped greens, Wish-Bone Vinegar and Wyandotte Olive Oil are requisites. If you don't have a pepper grinder for fresh-ground pepper, get one!

If no one in your family likes to make salad dressing, then Nalley's and Wish-Bone dressings have a complete line of dressings from French and Russian through cheese dressings. The bottles are attractive, so just set them on the table and let each person make his own choice.

Keep the meals simple but ample because the fragrance of meat broiling over an open fire can do marvelous things to the faintest appetite.

DEL MONTE RAISINS

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