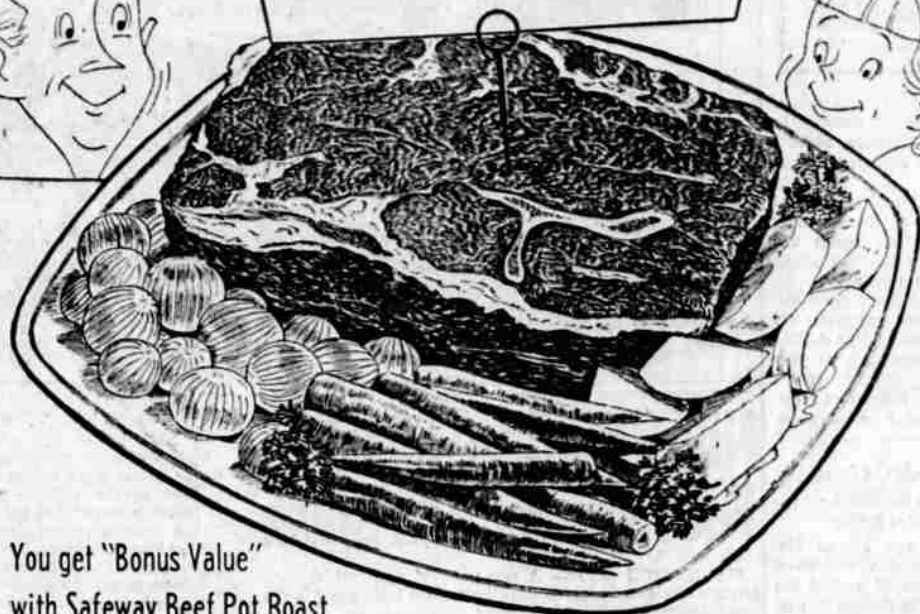


How to please a big-appetite family...

Safeway's tender
Pot Roast!Tender - meaty "USDA CHOICE"
Bone Cut Beef Pot RoastAt a special low price this week -
end at Safeway.

49^c
lb.

You get "Bonus Value"
with Safeway Beef Pot Roast

Each cut is well marbled with just the right amount of fat to give it finer flavor, plus close trim of all excess bone, fat, and waste, to give you more good eating meat for your money. This wonderful meat has been scientifically "Aged" in our "humidity-temperature controlled" aging rooms to bring out its full rich flavor and tenderness. The result... you get MORE good eating meat... better meat... at less cost.

Boneless Beef for Stew
Smoked Picnic Shoulders"US CHOICE"
well-aged beef79^c35^c

Fresh Halibut

Excellent quality Slices 49^c Pieces 39^c

It's Safeway for the finest U. S. Grade "A" Mature

HEN TURKEYS

At this special
low, low price!

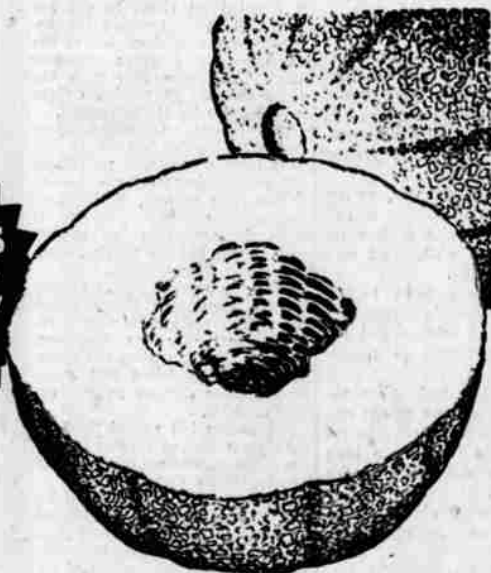
Famous Norbest brand, 14 to 16 lb., plump, tender turkeys is your assurance of the finest that money can buy. These fine young birds are guaranteed to be loaded with lots of good eating light and dark meats. Buy 2 and put one away in your locker or freezer... for later.

lb. **35^c**

Unsurpassed for flavor... Plump, Imperial Valley

CANTALOUPES

Picked from the vine at their peak of flavor goodness. Each and every melon is guaranteed 100% perfect. For real eating enjoyment top one of these beautiful half melons with extra rich, full flavored Lucerne Party Pride Ice Cream. It's tops.

SAFeway's
the best place
in town to buy
PRODUCEExcellent quality, large size
Sunkist LemonsFamous for superior
quality fresh fruit4^cSunkist Oranges
Corn-on-the-cobMedium size Valencias
Grand for tasty juice
or fresh peeled.lb. **10^c**each
ear **5^c**Fresh from the
Coachilla Valley
Excellent quality

Plump, fully-ripened, large size

PINEAPPLES



Here's fresh pineapple at its finest! Delicious sugar-sweet, fully ripened fruits - perfect for chunk salads - desserts - or breakfast fruit. Look at this special price. Reg. 59c ea.

39^c
ea.



Fancy Food

The guest of honor is never present at a baby shower, though the heir may be very much apparent; and the man of the hour is always absent at a bridal shower. These are occasions for dishes prepared to ladies' tastes, delectable to nibble, and delightful to look at.

For such a spread, impressive new open sandwiches are finished with a glaze of a thin film of gelatin. This serves both to decorate and preserve the sandwich tops, so that they may be completely prepared and set out in advance. Ham roll-ups combine hearty ham slices, rolled around delicate asparagus, and flavored with a mustard spread. The shower cake is baked in an oval pan, trimmed with a shower motif in frosting, and served with a delectable spring-time punch.

GLAZED EGG AND ANCHOVY FINGERS

1 1/2 cups water
2 stalks celery with leaves, chopped
1 bay leaf
1/4 teaspoon peppercorns
1/4 teaspoon whole dill seed
1 package lemon flavored gelatin
1 cup cold water
1 pound loaf unsliced bread
1/4 lb. butter, softened
12 hard-cooked eggs, thinly sliced
2 cans (2 oz. each) flat anchovies

Combine first 5 ingredients. Bring to boil, simmer 10 minutes. Strain. Pour 1 cup of the hot liquid over lemon gelatin, stir to dissolve. Add cold water. Chill until gelatin mounds from a spoon. Do not allow to set! Trim crusts from bread, cut into 6 crosswise slices. Spread with softened butter. Spread each slice with 4 vertical rows of overlapping egg slices, using 3 overlapping slices for each row. Place slices on wire rack with waxed paper underneath. Spoon gelatin over surfaces to glaze. Chill on wire rack in refrigerator until set. Cut each slice into 4 bars. Yield: 24 fingers.

GLAZED CHICKEN- GRAPE TRIANGLES

South Western Chicken Salad:
3 cups diced cooked chicken
1 cup diced celery

there's only one
SKIPPYBEWARE
OF
IMITATIONSLOOK
FOR THE
HAPPY
LITTLE DOGTOPS IN QUALITY!
LOW IN PRICE

NEW DISHES for a shower are always sought by hostesses. Virginia A. MacLaren, women's division, Licensed Beverage Industries, Inc., 155 East 44th Street, New York, suggests these glazed open-faced sandwiches, ham roll-ups, a simple-to-make cake and delectable spring punch.

3 tablespoons minced parsley
1/2 cup chopped nuts
2 tablespoons lemon juice
1/2 cup mayonnaise
1/2 cup heavy cream, whipped
1 1/4 teaspoon salt
Dash pepper
GLAZE
1 cup hot water
1 package apple-flavored gelatin
2-3 cup dry white wine
1-3 cup cold water
1 pound loaf unsliced bread
1/4 lb. butter, softened
3/4 pound green seedless grapes, cut in half (2 cups)
Combine ingredients for chicken salad, toss lightly. Pour hot water over gelatin, stir to dissolve. Add wine and cold water. Chill in freezer until gelatin mounds from a spoon. Do not allow to set. Trim crusts from bread, cut into 6 crosswise slices. Spread with butter, then with chicken salad. Cover salad with a layer of grapes, placed cut side down. Place slices on wire rack with waxed paper underneath. Spoon gelatin over surfaces to glaze. Refrigerate until set. Cut each into 4 triangles. Yield: 24 triangles.

HAM AND ASPARAGUS ROLLS
1 can (1 lb. 3 oz.) asparagus spears, drained (or 1 package (10 oz.) frozen asparagus, or 2 lb. fresh asparagus, cleaned)
10 sliced boiled ham
1/4 cup mayonnaise
2 teaspoons prepared mustard
Drain canned or cooked asparagus. Cut ham slices in half, down the center. Mix mayonnaise with mustard. Spread over half-ham slices. Roll an asparagus spear in each ham piece. Place with edge down on serving platter. Chill. Yield: 20 rolls.

HEAVENLY SHOWER CAKE
1 package spice cake mix
FROSTING
3 1/2 cups sifted confectioners' sugar
1/4 cup butter or margarine
1/4 teaspoon salt
1/4 cup milk or light cream
1 teaspoon vanilla extract
green food coloring
3-5 drops oil of peppermint
For the cake: Prepare as directed on package. Turn into 3 quart open oval roaster or rectangular pan (about 13 x 9 x 2). Bake as directed on package. Let stand 10 minutes to cool. Invert on cooling rack.

To make the frosting: Combine 1 cup of the sugar with butter and salt, using electric mixer set at medium speed, or wooden spoon. Blend in remaining sugar alternately with milk or cream, beating until smooth and of spreading consistency. Add vanilla. Tint 1/4 cup of the frosting to a light cream. Flavor with oil of peppermint. Spread white frosting over top of cake. Frost sides with green-tinted frosting. With tip of knife, outline an umbrella on top of cake. Run over outline with remaining frosting piped through a pastry tube. Decorate edge of cake with spirals of frosting pushed through pastry tube. Serve on platter bordered with a strip of ruffling. Shortcut: Frost cake simply, top with paper parasols.

MAY WINE PUNCH
1 block ice or ice cubes
1/4 cup superfine sugar
1/4 cup berry or peach cordial
1 pint fresh strawberries, washed
2 bottles May wine or Sauterne
2 cups gin, vodka, or whiskey
1 quarter sparkling water
Set ice in punch bowl. Dissolve the sugar in cordial. Pour over ice, add berries, wine, liquor, and soda. Serve with a berry in each glass. Yield: about 24 punch cups.

HANDY TIP
Here's a new use for old Turkish towels. Cut and stitch them into mittens for washing Venetian blinds. The terrycloth surface makes your hands perfect tools for sliding off both sides of each slat in a single motion.

try
this

Mexican

DINNER
WINNER!ENCHILADA
TWIN PACK
2 Enchiladas (your choice
of beef or cheese stuffing).

Eenie-meenie... what to serve? Pick a winner:

A Rosarita Dinner! For a decidedly different meal, try Rosarita Enchiladas. Here's hearty fare that's supremely good to eat! And, all it takes is a hot oven and a few pleasant moments. Or, try any of Rosarita's many other canned and frozen Mexican foods. The girl on the label tells you it's guaranteed the best by the World's Largest Exclusive Producer of fine Mexican Foods. None finer made anywhere on Earth!

you're the boss with the sauce!

Rosarita chili sauces are like salt and pepper with Mexican foods - like wonderful with your regular dishes! Make it mild, medium or HOT with the proper Rosarita Sauce.

