

SAFEWAY'S *the* PLACE FOR BAGS o' BARGAINS!



FRAGRANCE is a persuasive way to say "Be My Valentine." Chantilly liquid skin sachet by Houbigant, the lacy scent in lasting form, is particularly appropriate for the sentimental day. Houbigant offers in several delightful packages for February 14 gift-giving.

CHANTILLY

Now is the time to learn the Valentine language: a rose on a Valentine means love; a fan means "open your heart," and a ribbon requests a promise.

Whether you send a rose, a fan or a ribbon on your Valentine, you will have a better chance of receiving a favorable reply if you include a gift of fragrance. Houbigant, the French firm, offers a lacy suggestion: Chantilly liquid skin sachet in a new purser with an extra refill. Both are in a charming pink and white gift setting with soaring butterflies.

She will like the elegance of the purser—its gleaming golden top, its simple, rich design that resembles silver brocade. She will treasure this Houbigant purser and think of you every day as she uses it.

Originated by Houbigant, Chantilly liquid skin sachet was created for those who feel they have not as yet found a perfume that really lingers on their skin. It contains ingredients that produce greater lasting ability, and because of its unusual sachet base it evaporates at a far slower rate than does liquid perfume.

A delectable creamy liquid with soothing qualities, liquid skin sachet is to be applied on the skin—on the wrists, below the neckline, on the wrists, the bend of the arm. The scent, warmed by the heat of the body, then becomes yours and lasts longer than you ever thought possible.

OH BOY SNOBOY

Grapefruit served with winter meals gives your family a big healthy helping of natural vitamin C, the vitamin your body can't store and which is needed every day.

BROILED GRAPEFRUIT
For a change of pace for breakfast, serve broiled SNOBOY Indian River Grapefruit. Sprinkle each prepared grapefruit half with one tablespoon sugar and a dash of cinnamon, mace or nutmeg, if desired. Dot with one teaspoon butter. Place grapefruit on broiler rack, three inches from heat. Broil slowly, 15 to 20 minutes, or until grapefruit is slightly brown and heated through.

Or top with honey, brown sugar, maple syrup or molasses. Dot with butter and broil as above.

SUNDAY FRUIT CUP
Combine grapefruit sections with sliced bananas, sliced SNOBOY apple which is unpeeled. Marinate in white table wine, if desired or pour pineapple juice over all. Chill before serving.

SARASOTA SALAD
Mold tomato aspic in individual ring molds. Unmold and fill center with grapefruit sections. Pass a bowl of mayonnaise or salad dressing.

SOUTHERN SALAD
Place grapefruit sections on greens. Add spoonful of cottage cheese to which onion juice or chopped chives have been added. Serve with French dressing.

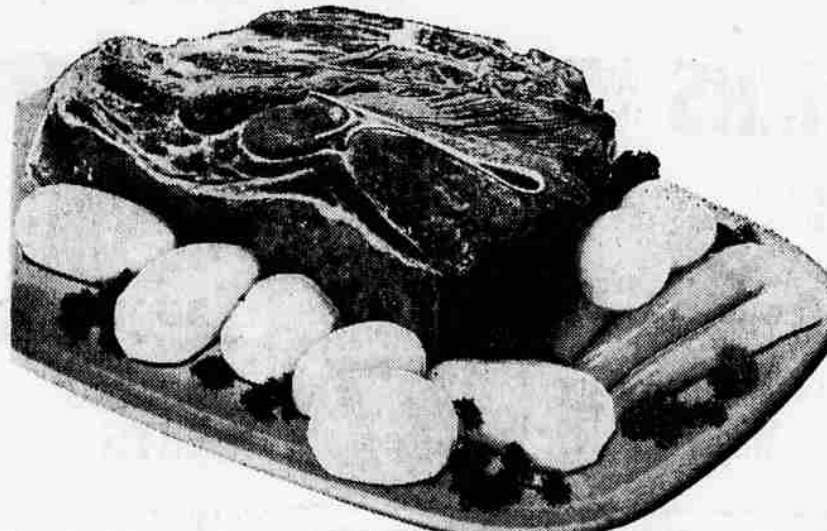
GRAPEFRUIT ALASKA
Have three grapefruit cores, cutting out more of the center than usual. Cut around each section with a sharp knife; sprinkle lightly with sugar. Chill thoroughly. When ready to serve, preheat oven to 500 degrees. Add 1/2 teaspoon salt to three egg whites and beat until stiff; gradually add six tablespoons sugar and beat until very stiff. Add 1/2 teaspoon vanilla. If desired, remove grapefruit from refrigerator. Place a large spoonful of ice cream in the center of each half (one pint will be sufficient for six halves). Cover with meringue. Place in preheated oven until meringue is lightly browned, about one minute. Yield: six servings.

FRAGRANCE
If your favorite fragrance is unavailable in sachet form, Helena Rubinstein suggests you saturate a piece of cotton with your cologne and place it in your lingerie drawer. The delicate scent will permeate through to your dainty underthings. Try this, too, on the shelves of your linen closet, and even your sheets and towels will be distinctively you.

Fill up that bag and Save on **Del Monte**

- ★ Fancy cut Green Beans
- ★ Golden Bantam Whole Kernel or Cream Style Corn
- ★ Early Garden Green Peas

6 303 tins Limit 6 **1.00** Mix 'em or Match 'em



Wouldn't you know it's from SAFEWAY ... tender "USDA CHOICE"

Nucoa
America's No. 1 favorite all-purpose margarine at a special low, low price. Limit 4. Reg. 29c value.

Margarine
Savings are even greater on COLDBROOK, the smooth spreading margarine. Reg. 5 for 95c. Limit 8.

Biscuits
Your choice, for better baking with Betty Crocker, Ballard, or Pillsbury. Reg. 2 for 25c

Strawberries
Plump, juicy Bel-air premium quality... quick-frozen berries.

Kubla Khan
Pork Chow Mein or Fried Rice. Just heat 'n serve. 12-oz. - 75c

Pillsbury Flour
Extra savings with this nationally famous, all purpose flour. Reg. 1.15 (Limit 1)

Enriched Flour
Kitchen Craft, the premium quality, guaranteed flour. Reg. 1.12. Limit 1.

Beef Pot Roast

lb. **49c**

Boneless Cross Rib Roast

lb. **79c**

Ground Beef

lb. **49c**

Canned Picnics

3-lb. Tin ea. **\$1.79**

Whiting

1 1/2-lb. pkg. **39c**

Prices in this advertisement are effective through January 30 at Safeway in Klamath Falls. We reserve the right to limit.

Your money goes further when you shop at your friendly



Save, save GOLD BOND stamps

and save on your food bill at your Friendly SAFEWAY!

It's so easy to save Gold Bond Stamps at your friendly Safeway Store... these valuable prizes add up fast. We have gifts for each and every body... at any age... for any occasion.



Blended Fruit Juices

Dole or Del Monte Fancy Pineapple-Grapefruit 3 46-oz. cans **\$1**

Lalani Pineapple-Grapefruit Blended Juice 3 46-oz. cans **89c**

- Check These "Bags O' Bargains"
- Welch Ade Concord Grape Drink 3 32-oz. tin **1.00**
 - Tang Orange Flavored Breakfast Drink 14-oz. bottle **69c**
 - Y-8 Juice Vegetable Cocktail 46-oz. **39c**
 - Noodles Chun King Chow Mein No. 2 1/2 tin **29c**
 - Dog Food Pooch, Regular or Liver 12 1-lb. tins **1.00**
 - Dog Food Pooch in the Giant Tin 7 26-oz. tins **1.00**
 - Cat Food Puss 'n Boots 2 15-oz. tins **29c**
 - Friskies Dog Meal 10-lb. bag **1.39**
 - Purina Dog Chow 10-lb. bag **1.29**
 - Dry Dog Food Pooch Brand 10-lb. bag **1.39**
 - Pillsbury Cake Mix Orange Angel Food 16-oz. **39c**
 - Pillsbury Cake Mix Pineapple-Lemon-Angel Food 16-oz. pkg. **39c**

- FRESH EGGS**
- LARGE "AA" DOZ. **49c**
- Bear Claws Cutsy with icing. Oven-fresh pks. of 4 **30c**
 - 3.8 Milk Lucerne, extra-rich Bonus Quality 2 half gal. **1.01**
 - Porter's Macaroni Elbow and Long Spaghetti pkg. **35c**
 - Porter's Macaroni Personal size bar 4 for **29c**
 - Ivory Soap Medium size bar 3 for **35c**
 - Ivory Soap Large size 2 for **35c**
 - Giant "Duz" Washday detergent 56-oz. pkg. **87c**
 - Liquid "Joy" Gets dishes really clean 22-oz. tin **73c**
 - Spic 'n Span All-purpose cleaner 54-oz. pkg. **99c**
 - Cat Food Friskies, regular or chicken flavor 2 15 1/2-oz. tins **29c**

Wesson Oil Qt. **39c**

Salad Oil Qt. **37c**

Hershey's 1/2-lb. **39c**

MJB Rice 28-oz. pkg. **39c**

Tropical Fruit Sale!

Bring a bit of the tropics into your menu planning when you serve these sun-ripened fruits... featured now at Safeway

- Bananas** 2 lbs. **29c**
- Luscious, fully ripened, golden beauties. Enjoy them in your favorite salad or dessert, or fresh peeled. Everybody loves 'em. Take home a bagful today.
- Texas Ruby Red Medium size Grapefruit 10 for **89c**
 - Calif. green. Great with corned beef! Cabbage lb. **12c**
 - Pascal variety cracklin' fresh Crisp Celery lb. **19c**
 - Help fight colds with famous Calif. Sunkist Lemons 12 for **49c**
 - Medium Size Fuertes Avocados Variety 4 for **25c**
 - Whole fruit, fresh from Hawaii Pineapple 3 1/2-lb. avg., each **49c**
 - Pitted Waldorf brand. Fresh from California Dates 1 1/2-lb. pkg. **59c**
 - Medium size, enjoy its rich tropical flavor Coconuts each **10c**



These and many, many more fresh fruits and vegetables are featured now in Safeway's beautiful "Garden Room"



AVOCADOS

It's not often that a fruit makes a good basis for a delectable entree, but that assuredly is the case with luscious, semi-tropical Calavo avocados. They are delightful as salads, sandwich spreads, appetizers and desserts, but they are truly superior when used half shell fashion to make this exceptionally fine entree. "Sherried Tuna Avocados." Avocados are in plentiful supply this year; they suit everyone's budget and at the same time afford superior nutritive value by way of 11 vitamins and 14 minerals.

SHERRIED TUNA IN AVOCADOS

2 medium-sized Calavo avocados
1 1/2-cup (8-ounce) can condensed cream of mushroom soup
2 tablespoons diced pimiento
1 tablespoon grated Parmesan cheese
1 tablespoon Sherry wine
1 1/2 (6 1/2 or 7-ounce) cans tuna

Cut each avocado in half lengthwise and remove seed and skin. Arrange avocado halves in shallow pan and pour warm water about 1/4 inch deep in pan. Set in slow oven (300 degrees) for about eight minutes. Do not overcook. Turn undiluted soup into saucepan and stir in pimiento, cheese and wine. Heat thoroughly. Stir in coarsely flaked tuna and heat. To serve, place avocado halves on serving dishes and heap with hot tuna mixture. Serve at once. Makes four servings.

HONEY DESSERT

"Spicy Shortcake Ring" is a delicious, honey dessert. It's easily made, too. Simply stir dry ingredients together, cut in shortening, stir in milk, and spoon dough into a greased ring mold. They minutes' baking gives a tender, fragrant ring to fill with juicy sweet canned cling peach slices. A snowy topping of whipped cream adds a finishing touch. You'll certainly have requests for "seconds" when you serve this flavorful peach shortcake.

SPICY SHORTCAKE RING

2 cups sifted all-purpose flour
1/3-cup sugar
4 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup shortening
2 cup milk
1 (No. 2 1/2) can cling peach slices

Sift flour, sugar, baking powder, salt and cinnamon together. Cut in shortening. Add milk and mix well. Spoon into greased 8-inch ring mold. Bake in very hot oven (450 degrees) about 30 minutes. Turn out onto plate and cool slightly. Fill center with well-drained peach slices, and garnish with stiffly beaten cream. Makes eight servings.

FRUIT CUP

Semi-tropical fruits with California Port wine and a little lemon juice make "Fruitas Refrescas" true to their name, "fruit refreshing." This delightful fruit cup makes an excellent starter for a winter meal. Serve it instead of a salad when you have guests. The fruits with rich-flavored Port wine make a perfect introduction to any menu.

FRUITAS REFRESCAS

1 large orange
1 large grapefruit
1 (9-ounce) can pineapple slices or tidbits
1 1/2-cup California Port wine
1 tablespoon fresh lemon juice
2 tablespoons sugar

Pare and section orange and grapefruit. Cut pineapple into bite size pieces and combine with citrus fruits. Stir together 1/4 cup syrup from the pineapple, wine, lemon juice and sugar until sugar is dissolved. Pour over fruit and chill an hour or longer before serving. Makes five to six servings.

SANDWICHES

"Favorite Sandwich Filling" made with liver sausage, hard-cooked eggs and chopped ripe olives is a hearty, flavorful combination for school lunches or family meals. Delicious on rye, whole wheat or crisp French bread, you will also discover it to be equally as good for dainty party sandwiches.

California ripe olives give hearty, rich flavor to many sandwich fillings. They also extend small amounts of meat and poultry into satisfying sandwiches. Favorites around the country as a relish are mighty good in salad and casserole combinations, too. You'll find ripe olives available whole, pitted, sliced and chopped.

SANDWICH FILLING

1/2 cup mashed liver sausage
3 hard-cooked eggs
1-3 cup chopped ripe olives
1/2 cup mayonnaise
Worcestershire sauce

Blend together liver sausage, chopped eggs, olives, mayonnaise and Worcestershire sauce. Makes 1 1/2 cups filling.

EYE SHADOW

As eye shadow becomes increasingly popular, Helena Rubinstein offers this hint to gals with deep-set eyes: Keep your shadow close to the lash line and away from the hollow portions of the eye socket; use light, bright, opalescent shades. And, if the bone above the eye is too prominent, try shading that area subtly with darker shadow.